



# VALENTINE'S *dinner*

FEBRUARY 14, 2019 • 6PM - 9PM

## APPETIZER

### RED AHI CARPACCIO ROLL

*corn & pepper chow chow, finger lime gremolata,  
wasabi aioli, soy ponzu*

## ENTREE COURSE

### WAGYU BONE-IN BEEF SHORT RIB

*with bone-marrow crust, yukon potato mousseline,  
confit leeks, Nueske bacon jam*

### CRISP SKIM GULF BLACK GROUPER

*sweet pea & fire roasted corn succotash, micro celery,  
pea tendril salad, citrus vinaigrette*

## DESSERT

### DARK CHOCOLATE FONDANT

*toblerone mousse, white chocolate crumbs, toasted hazelnuts*

[ Dinner \$55 pp | Dinner + Wine Pairings \$95 pp ]

*reservations required*