

ALL WATER

SEAFOOD & OYSTER BAR

VALENTINES DAY MENU

150 per person

FIRST COURSE

CITRUS CURED SALMON SASHIMI

ponzu, salmon tartar, dill emulsion

SECOND COURSE

BURRATA SALAD

roasted pears carpaccio, petit greens, balsamic reduction

MAINS

choice of:

BRAISED BEEF CHEEKS

garlic mash, poached shallots, port jus

BUTTER POACHED LOBSTER

fregola sarda, lobster reduction, petit vegetables

RICOTTA GNOCCHI

burrata, oven-roasted tomatoes, kalamata olives, basil

DESSERT

CHOCOLATE CAKE

FLIGHT

Rosé of Pinot Noir Brut

Rosé Brut (Blend of Syrah & Chardonnay)

Syrah Brut

25 per person

VGN = Vegan V = Vegetarian GF = Gluten-Free DF = Dairy-Free

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

Please inform us of any dietary restrictions so we may do our best to accommodate.

**A 20% gratuity will be added to all holiday parties