

THE TERRACE

VALENTINE'S DAY DINNER

Amuse Bouche

Chefs Choice

First Course

Roasted Jalapeno Corn Bisque
Rosemary Croutons, Chive Oil

Second Course

Heirloom Tomato Tartar
Petite Herb Salad, Lemon Marinated Feta, Dill Cucumber Coulis

Roasted Pork Belly
Yukon Potato Leek Espuma, Apple Syrup, Intensity Mix

Third Course

Seared Alaskan Halibut
Castroville Artichoke Mousse, Sautéed Swiss Chard, Crispy Potato,
Herb Vinaigrette

Mini Oso Bucco
Liquid Mimolette Polenta, Roasted Garlic Crimini Mushrooms, Natural Jus

"Sous Vide" Lamb Loin
Shallot Sweet Potato Sauté, Warm Asparagus Salad, Merlot Reduction

Pre Dessert

Dessert

Olive oil semolina cake and strawberry sorbet
Rhubarb gelee, roasted strawberry

Chocolate and cherry gateau
Cherry coke ice cream, macerated cherries