



VALENTINE'S DINNER

Available Friday February 12th - Sunday February 14th

FIRST COURSE – APPETIZER (choice of one each)

Ahi Tuna Tartar with cashew nuts, seaweed salad, avocado, wonton chips

Pan Seared Diver Scallops with pancetta braised jersey leeks,
sweet potato confetti, and garlic herb fondue

SECOND COURSE – SOUP OR SALAD (choice of one each)

Baby Arugula Frisee with toasted walnuts, gorgonzola cheese,
crispy bacon and aged balsamic

Wild Mushroom Bisque with smoked duck herbed crostini

THIRD COURSE – ENTRÉE (choice of one each)

Sake Poached Sea Bass with gingered peas shoots, golden beets,
caviar, Yuzu beurre blanc, sticky purple rice

Pan-Roast French Chicken Breast with potato purée,
roasted summer mushrooms, asparagus and natural jus

Seared Lamb Porterhouse with minted vegetable cous cous,
Japanese eggplant caponata and Lentil salad

Herb and Potato Crusted Salmon with wild rice medley
with tomatoes and almond baby vegetable bundle

Smoked pepper dusted beef tenderloin, asparagus, roasted fingerling
potatoes and onion marmalade herbed jus

FOURTH COURSE – DESSERT (choice of one each)

Bitter Chocolate Cake with Hazelnut ice cream, milk and honey ganache

Passion fruit panna cotta with coconut sorbet and fresh strawberry salad

\$49 per person

For Reservations Call 732.214.2200 or [Reserve Your Table Online](#)