

Valentine's Menu 2025

PRIX FIXE FIVE COURSE FOR TWO \$75pp

Optional Wine pairing available: \$55pp

AMUSE

foie mousse

brioche crostini, chicken liver and foie gras, aged balsamic, amarena cherry

APPETIZER

burratina

roasted beets, honey toasted pumpkin seeds, micro herbs, beet oil, balsamic, citrus zest

MID-COURSE

valentines risotto

gorgonzola cream, champagne, candied strawberries, pomegranate arils

ENTREE

steak bordelaise & lobster

8oz ny striploin served medium rare, two butter poached lobster tails, truffled mash potato, green beans, bordelaise sauce, fried shallots

DESSERT

red velvet cake

sponge cake, cream cheese frosting, dark chocolate sauce, berry coulis

Menu Selections Are Subject to Change Without Notice.

75\$ per person - menu designed for two to share

Not including taxes, fees* and automatic 18% gratuity *Please note a 1% Village Amenity Fee will apply to your total pre-tax bill

All credit cards will incur a 2% transaction processing fee. 2025-1-22