



VALENTINE'S DAY MENU

FEBRUARY 14TH 2024



MASA CRUSTED TUNA TATAKI

JICAMA SALSITA ~ SALSA VERDE ~ SALMON ROE

HEIRLOOM TOMATO SALAD

BURRATA ~ CONCORD VINAIGRETTE ~ AGED BALSAMIC VINEGAR

CRISPY BEVANS OYSTERS ON TOASTED BRIOCHE

SHERRY CREAM ~ HEN OF THE WOOD MUSHROOMS ~ PARMESAN

BUTTER POACHED MAINE LOBSTER

BONIATO MASH ~ BRAISED PURPLE PEAS ~ LEMON SABAYON



PAN COOKED FILLET OF YELLOWTAIL SNAPPER

GARLICKY MASHED POTATOES ~ BROCCOLI RABE ~ CITRUS BUTTER SAUCE

SPICE RUBBED & ROASTED PORK HAVANA 'NUEVA'

STONE GROUND GRITS ~ VERY BLACK BEANS ~ 21ST CENTURY MOLE

DOUBLE CUT LAMB CHOP ADOBO

BLISTERED BELL PEPPER ~ SOUS VIDE MARBLE POTATO ~ CHIMICHURRI

STUFFED 'CARMELLE' PASTA

FLORIDA SWEET CORN ~ HUITLACOCHÉ 'CORN TRUFFLE' ~ POBLANO CREMA

FOUR PEPPERCORNS SPICE RUBBED CENTER CUT FILET MIGNON

POTATO CONFIT ~ CARROTS 'AU TROIS' ~ SAUCE POIVRE



CREAMSICLE BAKED ALASKA

CHEESECAKE ICE CREAM ~ VANILLA POUND CAKE ~ CITRUS CONFITURE

RASPBERRY SEMIFREDDO

CHOCOLATE SABLÉ COOKIE ~ RASPBERRIES ~ CHOCOLATE CRÈMEUX ~ COCOA NIB CRUMBLE

PAVLOVA

CHAMPAGNE SABAYON ~ MANGO SORBET ~ MACERATED STRAWBERRIES ~ OLIVE OIL CAKE

STICKY TOFFEE

CHOCOLATE CINNAMON ROLL ~ HAZELNUT CREMA
SALTED CARAMEL ICE CREAM ~ CANDIED HAZELNUTS



"THERE IS ONLY ONE HAPPINESS IN THIS LIFE, TO LOVE AND BE LOVED."

--- GEORGE SAND, (AMATINE LUCILE AURORE DUPIN DE GRANCUEIL) FRENCH AUTHORESS