


**VALENTINE'S DAY
AT THE DINING HALL**


\$55 per person

First Course

choice of:

Royal Miyagi Oysters

lemongrass & pickled farm banana pepper mignonette, salmon caviar

Big Eye Tuna Tartar

taro chips, avocado puree, red pepper & cucumber salsa, raspberry coulis

Hazel Del Farm Mushroom Pate

sesame cracker, rosemary pickled carrots, toasted pinenuts

Second Course

choice of:

Frisee Salad

pickled Fresno chilis, rum blackberries, walnuts, orange thyme dressing

Acorn Squash & Fennel Soup

candied pecans, garlic chips, olive oil

Third Course

choice of:

Buffalo New York Strip

sweet potato & brown sugar mash, garlic roasted Brussel sprouts, parsley sage butter

Rack of Lamb

confit ruby red beets, butternut chevre gnocchi, jalapeno mint gelée

Alaskan Halibut

pearl couscous, grape tomatoes, parmesan crisp, lime broth

Shiitake Mushroom Fettuccini

English peas, tarragon jus, rainbow carrots, spinach, fennel

Dessert Course

choice of:

Strawberry Sorbet

chocolate cup, rose petal glass, basil, maldon salt

Orange Panna Cotta

chocolate cookie crumble, crème anglaise, candied orange peel

