



Valentine's Day 3-Course Menu

February 14th, 2026

4 p.m. to 8 p.m.

\$85 per Adult

Includes a Glass of DeLille Forget-Me-Not Bubbles

First Course (Choice of One):

Lobster Bisque

Creamy lobster soup with brandy and a touch of chive oil

Roasted Beets & Burrata Salad

Golden and ruby beets with creamy burrata, aged balsamic, and toasted hazelnuts

Main Course (Choice of One):

Petite Tenderloin

Seared tenderloin with Yukon gold gratin, asparagus, and Dungeness crab béarnaise

Wild King Salmon

*Pan-seared King salmon with sweet pea risotto, micro herb salad, and champagne
beurre blanc*

Wild Mushroom & Tagliatelle Pasta

Fresh tagliatelle in truffle cream with foraged mushrooms and Parmigiano-Reggiano

Dessert (Choice of One):

Chocolate Symphony

Fresh berry puree, vanilla Chantilly cream

Strawberry Rosé Panna Cotta

Delicate cream, rosé wine and fresh strawberries, berry coulis.

Chef's Treat:

Chocolate Dipped Strawberry