



## Valentine's Day Menu

February 14, 2025

\$69, yep I said it

### Chef's Amuse

**Smoked Salmon Brioche Toast** *Capers, Dill*

**Oven Roasted Ratatouille Tartlet** *Sonoma Farms Goat Cheese*

**Chef Tim's Newest Adventure** *Olive Oil + Bread*

### Starter

#### **Sweetheart Harvest Salad**

*Sherry Braised Beets, Point Reyes Blue Cheese,  
Candied Pecans, Carmel Valley Honey Vinaigrette*

**Or**

#### **Lobster Bisque Under a Pastry Pillow**

*Maine Lobsters, Brandy Flambe, a Touch of Sherry*

### Entree- Choice Of

#### **Chef's Cut Filet Mignon**

*Bernardus Marinus Red Wine Sauce*

**Or**

#### **Pan Seared Alaskan Halibut "Oscar"** *he's not a grouch*

*Monterey Dungeness Crab Hollandaise, Swank Farms Asparagus*

*Above entrees served with Old School Potato Gratin and Swank Farm Harvest Vegetables*

**Or**

#### **Carmel Valley Chanterelle Mushroom Risotto**

*Chanterelles, Parmesan Reggiano, Toasted Shallot*

### Dessert

#### **Chocolate Crunch Mousse Cake**

*Anna's Anglaise*