



VALENTINE'S MENU

\$75 PER PERSON

FIRST COURSE

Creamy Potato & Beet Soup

Sour Cream, Spring Dill

SECOND COURSE

Bosc Pear Carpaccio

*Coachella Valley Greens, Toasted Walnuts, Gorgonzola,
Raspberries, Temecula Honey Vinaigrette*

THIRD COURSE

Grilled Center Cut Filet Mignon & Sautéed Prawns

*Potato Purée, Roasted Fennel, Asparagus, Smoked Garlic,
Tarragon Lobster Sauce*

DESSERT

Raspberry White Chocolate Crèmeux

Rose Whipped Ganache, Lychee Pearls

CUPID'S CONCOCTION

I'll Have What She's Having 15

Gin, Cointreau, Maraschino Liqueur, Lemon Juice, Bubbles