



VALENTINE'S DAY

—  \$100 PER PERSON  —

TO START

BURRATA SALAD 24

baby arugula, roasted cherry tomato, spiced pine nuts, pesto aioli, balsamic reduction

OYSTER ON THE HALF SHELL 28

shallot mignonette, blood orange infused lemon oil, far niente granita

ENTRÉE

CHILEAN SEA BASS 65

beet millet, sauteed cipollini onion, canyon creek mushrooms,
pecorino romano cheese, truffle cream sauce, tobiko

SURF & TURF FILET MIGNON 75

tadros farm cauliflower purée, sauteed shrimp, garlic with herb butter, haricot vert,
pomme purée, demi-glace

GRILLED EGGPLANT 42

tellicherry sauce, confit date, braised root veg, roasted fennel purée, green chutney

DESSERT

RASPBERRY ROSE HEART 18

raspberry crèmeux, rose namelaka, almond crumble



CUPID'S EYE 17

choice of: bacardi rum or titos vodka, white cranberry juice,
maraschino liqueur, strawberry garnish

MORGAN'S
in The Desert

