

# Valentine's day Dinner Menu

## Appetizers

**Scallop Carpaccio with Strawberries and Hazelnuts**  
Thin slices of fresh scallops topped  
with marinated strawberries and roasted hazelnuts

**Chef's Crab Cakes (2 pieces)**  
Homemade crab fritters served with Asian mayonnaise,  
mixed greens, and thyme-honey vinaigrette

**Warm Goat Cheese Crouton**  
with mango emulsion, mixed fresh greens,  
and thyme-honey vinaigrette

**Beef Carpaccio**  
Fig vinaigrette, marinated mushrooms,  
pine nuts, parmesan shavings

## Main Courses

**Cornish Hen (\$70)**  
Forestiere sauce, sweet potato aligot,  
seasonal vegetables

**Duck Breast (\$80)**  
Duck breast with port wine sauce, sautéed Ratte potatoes  
in duck fat & herbs, and a vegetable medley

**Grilled Swordfish (\$80)**  
Grilled swordfish filet served with mango salsa,  
Jerusalem artichoke (sunchock) purée, and a vegetable medley

**Rosemary-Crusted Rack of Lamb (\$110)**  
Perfectly cooked rack of lamb served with mint sauce,  
sweet potato aligot, and a vegetable medley

## Desserts

**Lime Panna Cotta**  
Served with berries and two raspberry macarons

**Strawberry glazed nougat**  
Garnished with pistachio nougatine served  
with two raspberry macarons