



AVAILABLE VALENTINE'S DAY ONLY

\$85 PER PERSON

FIRST COURSE

BURRATA PANZANELLA SALAD

CHERRY TOMATOES, CUBED TOASTED CIABATTA,
FRESH BASIL, LEMON VINAIGRETTE, BALSAMIC GLAZE,
TOASTED PINE NUTS, CREAMY BURRATA CHEESE

SECOND COURSE

SEA SCALLOP PAELLA

SEARED SEA SCALLOPS, ULI'S LAMB SAUSAGE,
SAFFRON RISOTTO, TOMATO FENNEL BROTH

OR

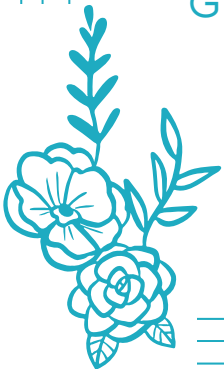
8OZ PRIME RIB

CONFIT FINGERLING POTATOES, GRILLED BROCCOLINI,
TRUFFLE FONDUTA SAUCE

DESSERT

FLOURLESS CHOCOLATE TORTE

TOASTED MARSHMALLOW ICE CREAM, STRAWBERRY
GEL, WHITE CHOCOLATE CRUMBLE, VANILLA AND
STRAWBERRY MACARONS



*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more. *A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.