

VALENTINE'S DAY MENU

February 14, 2023 • \$90 per person

CHAMPAGNE TOAST

Symmetria Lumminaria
Blanc de Blanc

COURSE 1

Baja Kumiai Oyster
hibiscus, agave, finger lime

COURSE 2

Potato & Lobster "Chowder"
brandy, saffron, street corn

COURSE 3 (SELECT ONE)

Filet Mignon Oscar
lump crab, asparagus, macha bearnaise

Organic Cauliflower Steak
cauliflower rice, mole blanco

COURSE 4

Chocolate Trio
gianduja chocolate tart,
espresso chocolate cappuccino shot,
abuelitas chocolate pot de crème

FEATURED COCKTAILS

French Kiss
hendricks gin, chambord,
muddled raspberry, prosecco

Cupids Arrow
organic vodka, blood orange,
lemon, soda

Couples Margarita
reposado tequila, chambord,
lime juice, agave, orange juice