

DRIFTHOUSE VALENTINE'S DAY MENU

\$85 per person

MAPLE BACON ON A CLOTHESLINE

grains of paradise | rose petals | maple syrup +\$20

1ST COURSE – AMUSE BOUCHE

MUSHROOM FLAN

truffle oil | shallots | tarragon | chive | cream

2ND COURSE – CHOICE OF:

LOBSTER BISQUE

lobster dumplings

RITZ CRACKER CRAB CAKE

saffron aioli

DRIFTHOUSE GARDEN SALAD

mesclun greens | seasonal vegetables | lite vinaigrette

YELLOW FIN TUNA TACOS

avocado mousse

KALE & ROMAINE CAESAR SALAD

soft egg | parmesan crisp

OYSTERS 'EAST & WEST'

caviar | +5 supplement

BEET 'TARTARE' SALAD

*candied walnuts | raisins
burrata cheese | balsamic*

3RD COURSE – CHOICE OF:

ROASTED HALIBUT

fava bean succotash | rock shrimp | arugula pesto

GINGER & BLACK PEPPER SALMON

yellow beets | brussels sprouts | truffled beet puree

PORKY'S PORK CHOP

pear marmalade | apple chutney | maple-dijon glaze

SCALLOPS & LOBSTER RAVIOLI

lobster cream | snipped herbs

ORGANIC ROAST CHICKEN

vegetable risotto | chicken jus

8oz FILET MIGNON

peas & carrots | truffle whipped potato

FOR TWO

STEAK DIANE

"GODDESS OF THE HUNT"

1 6oz filet mignon | cognac | wild mushrooms | pearl onions | bacon | mustard | fresh herbs | sides a la carte

34oz SALT-AGED PORTERHOUSE

+\$25 supplement | sides a la carte

4th COURSE- CHOICE OF:

SORBET & BERRIES

blackberry-cabernet | market berries

MAPLE BANANA CRÈME BRULEE

candied pecan biscotti

FOR TWO

CHEESECAKE LOLLIPOP TREE

*cherry pink cashmere | triple chocolate tuxedo | toffee top hat
berries | whipped cream*

'CAKE BY THE OCEAN'

vanilla ice cream | creamsicle anglaise | raspberry coulis

CHOCOLATE COVERED STRAWBERRIES

french macarons | truffles