

# Be Our Valentine

## FIRST COURSE

### BURRATA & PROSCIUTTO

Avocado, Sundried Tomato, Marmalade, Arugula

### CHICAHRRON DE RIB EYE

Crispy Rib Eye in adobo, Guacamole, Watermelon Radish

### LOBSTER ARANCINI

Cacio e pepe

## SECOND COURSE

### SOUP + SALAD

### ROASTED CORN AND COCONUT CHOWDER

Pasilla Powder, Micro Cilantro, Roasted Corn

### LOBSTER BISQUE

Butter poached Lobster and Sherry

### KALE & QUINOA

Pear, Manchego, Heirloom Cherry Tomato, Citrus Herb Vinaigrette

### MOZZARELA CAPRESSE STACK

Balsamic & Pesto

## THIRD COURSE

### SCOTTISH SALMON

Caviar accented Beurre Blanc, Salsify Confit & Fried Leeks

### STEAK & LOBSTER THERMIDORE

8oz Filet, Half Lobster, Bearnaise, Yukon Gold Mash, Asparagus

### SMOKED CHILEAN SEABASS

Saffron Risotto, P.E.I. Mussels with Tomato, Ginger, Lemongrass Sauce

### VEAL CHOP

Roasted Shallots, Wild Mushroom Demi, Yukon Gold Mash  
Roasted Heirloom Carrots

### WAGYU BEEF PICANHA OSCAR

Lump Crab, Bearnaise, Yukon Gold Mash, Asparagus

### ROASTED DUCK BREAST

Black Currant Demi, Celery Root Puree, Roasted Baby Heirloom Carrots

xoxo -



**THE GROVE**  
KITCHEN + GARDENS