

LOVE IS IN THE AIR.

THURSDAY, FEBRUARY 14, 2019

AMUSE

OYSTER ON THE HALF SHELL
cucumber mignonette | caviar

FIRST COURSE

FIG & GOAT CHEESE
caramelized onion | sherry | pizzetta

DIVER SCALLOPS
beet puree | candied beets | mizuna

GRILLED BRIE
rye | honey | mustard seeds

SECOND COURSE

KALE & FRISEE
heirloom carrots | spiced pecans | Arethusa blue | honey vinaigrette

BABY GREENS
pea tendrils | shaved asparagus | spiced pumpkin seeds | lemon | olive oil

THIRD COURSE

ALMOND & HERBED SEA BASS
saffron risotto | shaved fennel | blood orange beurre blanc

GRILLED BEEF TENDERLOIN
porcini cream | shitake mushrooms | parmesan fingerlings | asparagus

MAPLE GLAZED DUCK BREAST
dauphinoise potatoes | grilled endive | pickled mustard seeds

ZUCCHINI NOODLES
slow roasted sun gold tomatoes | kale and pistachio pesto | shaved parmesan

DESSERT

STRAWBERRY MOUSSE
dark chocolate | pastry crème | gold leaf

\$59 EXCLUSIVE OF TAX AND SERVICE CHARGE

OMNI  HOTELS & RESORTS