



Palmer Room

Valentine's Day Menu



Starters

Cream of Asparagus Soup

House Made Candied Smoked Salmon, Roast Garlic Foam

Or

Baby arugula salad

Sous Vide Red/ Yellow Beets, Goat Cheese Panna Cotta, Crisp Pancetta, Focaccia Toast

Mains

Roast Duck Breast

Gruyere Cheese Potato Pave, Grand Marnier Orange Sauce

Lobster Gnocchi

Shellfish Cream, Ricotta Cheese, Asparagus Tips, Oven Roast Roma Tomatoes

Beef Tenderloin

Forest Mushroom Ragout, Creamy Boursin Cheese Mashed Potatoes, Spanish Black Truffle, Madeira Demi Glaze

Dessert

Passion Fruit Cheesecake

S'mores fondu for 2

House Made Graham Crackers, Fresh Fruit, Pound Cake

Raspberry/white chocolate Creme Brulee

\$60 per Person

Served with Coffee and Tea

Price Exclusive of Applicable Taxes and Gratuity