

20

TWENTY



VALENTINE'S DINNER

four course experience

HAMA HAMA OYSTER

Cara Cara Fennel Mignonette



SEARED SCALLOP

Celery Root, Champagne Butter, Raspberry

OR

BUTTERNUT RAVIOLI

Goat Cheese, Kale, Pomegranate Brown Butter



BUTTER POACHED LOBSTER

Golden Rice, Shrimp Etouffee Nage

OR

BEEF SHORTRIB

Horseradish Whipped Potato, Asparagus,
Bone Marrow Braise

OR

GRILLED FILET OF SALMON

Wilted Kale, Butternut, Pomegranate, Pepitas,
Apple Cider Butter

OR

ROASTED BEET RISOTTO

King Trumpet, Parsnip, Cashew Cream



STUDY OF CHOCOLATE

White, Milk, Dark, Fruits, Nuts, Caramel



MIGNARDISE

\$85 per adult