Valentine's Day

COURSE ONE

Tempura Fried Oysters
six fresh shucked cold water
oysters | strawberry champagne
mignonette | micro basil 25

COURSE TWO

Mixed Greens
roasted beets | cocoa nib
passion fruit vinaigrette 12

COURSE THREE

Caramelized Sea Scallops
forbidden black rice pilaf
spicy mango coulis 33

Lavender & Honey
Grilled Rack of Lamb
parsnip puree | sweet potato hash 43

COURSE FOUR

strawberry basil crème brulee 14

RUMFISH GRILL