

THE SAFARI ROOM
AT OCEANCLIFF HOTEL

Valentine's Day

\$75 per person

AMUSE BOUCHE

Tuna Poke

wakame salad, cucumber, grilled pineapple and wasabi caviar

APPETIZER

Quinoa Salad

baby kale, golden raisins, toasted pignoli, truffle goat cheese, roasted winter beets, white balsamic vinaigrette

Seared Sea Scallops

grilled apple puree, pepper coulis, crispy carrot and parsnip

Foie Gras Torchon

dried cranberry jam, toasted pistachio, sauterne syrup and crostini

Rhode Island Oysters on the Half Shell

served chilled with lemon and scotch bonnet pepper relish

Grass Fed Steak Tartare

lemon aioli, capers, sorrel, pickled shallots, grilled bread

INTERMEZZO

Lemon Sorbet - Basil Tuile

ENTREE

Pan Roasted Red Snapper

saffron tomato-caper broth, greek olive tapenade, rope mussels, black pepper-fennel cous cous

Filet & Lobster

grilled beef filet & vanilla poached cold water lobster tail, truffle potato gratin, grilled asparagus, chanterelle mushroom demi-glaze

Grilled Veal Chop

flannel hash, roasted brussel sprouts, turnips, port wine-thyme reduction

Roasted Duck

pomegranate glazed duck breast, duck confit, brown bread, rainbow chard, crispy root vegetable-micro green salad

DESSERT

Tahitian Vanilla Creme Brulee

fresh berries, chocolate dipped lady fingers

Ginger Strawberry Napoleon

chocolate mousse, chocolate ganache, chocolate genoise almond creme

Triple Chocolate Cake

chocolate genoise, chocolate ganache, toasted almond creme