

VALENTINE'S DAY MENU 2019

Three Courses Included

FIRST COURSE SELECTIONS

Corn Chowder

Fresh corn, Applewood smoked bacon

Lobster Bisque Soup

Northern Australian lobster, sherry wine, diced chives

Bungalow Salad

Mixed greens, hearts of palm, feta, olives, red onion, bay shrimp, tarragon vinaigrette

Caesar Salad

Chopped hearts of romaine, herb croutons, shaved manchego

Bungalow Prawns (Supplement five dollars)

Spicy cocktail sauce

ENTRÉE SELECTIONS



Tier 3 | Sixty five dollars per guest

Blackened King Salmon

Yukon Gold mashed potatoes, avocado relish, honey jalapeño beurre blanc

California Chicken Breast

Pan-seared chicken breast, oven-roasted tomatoes, avocado and fingerling potatoes

Grilled Vegetable "Tart"

Grilled portobello mushroom cap on a bed of Yukon Gold mashed potatoes topped with grilled mixed vegetables, toasted breadcrumbs, melted smoked gouda cheese



Tier 2 | Seventy five dollars per guest

Bone-in Short Ribs

Slow braised in a Cabernet veal stock, Yukon Gold mashed potatoes, braising jus

Filet Mignon

8 oz., Yukon Gold mashed potatoes, fried shallots

Miso Marinated Chilean Sea Bass

Coconut rice, stir-fried vegetables, soy glaze, mushrooms, lemongrass ginger beurre blanc

Pan-Seared Dry Scallops

Roasted tomato and goat cheese risotto, lemon beurre blanc

New York Strip

14 oz. strip served with horseradish potato gratin



Tier 1 | Eighty five dollars per guest

Bone-in Rib Eye

16 oz., Yukon Gold mashed potatoes, fried onion strings

Northern Australian Lobster Tail

10 oz., drawn butter, grilled lemon with roasted fingerling potatoes



Chateaubriand for Two

24 oz. roasted Angus beef, Béarnaise sauce, Yukon Gold mashed potatoes, bouquet garni 160

DESSERT

Chocolate Mousse, Chocolate Dipped Strawberry

Bittersweet chocolate, fresh locally grown strawberries

No substitutions or split plates please.