

Acres  
Dism

# VALENTINE'S DAY

## MENU

### Soup

**Crab bisque \$9**

### Starters

**Tuna tartare with ginger wasabi dressing \$13**

Tuna- raw, red pepper, jalapeño, ginger, red onion, avocado, lemon juice, wasabi & cucumber

**Grilled octopus salad with spicy mango dressing \$12**

Served with salad of chickpea, roasted red pepper, arugula, bacon & candied red onion.

**Winter quinoa salad with mustard vinaigrette \$11**

Quinoa, beets, roasted cauliflower, carrot, celery, red pepper, zucchini, spinach, radish & Feta cheese

**Steak carpaccio with grilled endive lettuce and sherry vinaigrette \$14**

Raw steak thinly sliced, sea salt, Parmesan & asiago cheese, baby kale & sherry vinaigrette



### Entrees

**Pan seared duck breast \$27**

Served with wild mushroom-sweet potato risotto. Swiss chard. Champagne sauce

**Surf & turf \$36**

Grilled Porterhouse steak & lobster tail. Roasted fingerling potatoes, asparagus & clarified butter. Barolo wine sauce

**Lobster gnocchi \$24**

Dumpling style pasta (potato), chunk lobster meat, spinach, sun dried tomato & ricotta cheese. White wine cream sauce

**Pan seared sea bass \$30**

Served with roasted vegetables & mashed potatoes. Warm coriander seed vinaigrette

### Dessert

**White chocolate mousse \$7**

With raspberry sauce and chocolate syrup

**Cream brûlée \$7**

Rich custard topped with a layer of caramelized sugar

**Gelato intermezzo \$7**

Trio of gelato spoons.

**Tour our pastry case for slice cakes**