

THE SIGNATURE ROOM AT THE 95TH®

VALENTINE'S DAY 2023

\$125 PER PERSON

tax & gratuity not included

FIRST COURSE

Please Choose One

Charred Octopus ^{GF} marinated chickpeas | avocado | pumpkin seed chili crisp

Millionaire's Bacon Skewers ^{GF} spicy maple glaze | bibb lettuce | herbs

Roasted Sunchoke Bruschetta* spinach, garlic, Meyer lemon, crispy potato

SECOND COURSE

Please Choose One

~ Bread Service Available Upon Request ~

Lobster Bisque ^{GF} marinated rock shrimp

Caesar Salad Pecorino Romano | herbed breadcrumbs | Caesar dressing

Mixed Green Salad *^{GF} Mighty Vine tomatoes | cucumber | radish | cider-sherry vinaigrette

MAIN COURSE SELECTIONS

Please Choose One

Filet of Beef ^{GF†} buttery whipped potatoes | broccoli | red wine jus

Lemon Pepper Roasted Lamb Chops ^{GF†} warm sprouted lentil salad | lamb jus

Miso Honey Glazed Salmon ^{GF†} Brussels sprouts & giant white beans | green sauce

Roasted Chicken ^{GF} half Green Circle chicken | roasted potatoes | giardiniera | roasted chicken jus

Roasted Wild Mushrooms *^{GF} herb risotto cake | Pecorino Romano | pine nuts | black truffle vinaigrette

DESSERT TO SHARE

Vegan Selection Available Upon Request

**White and Dark Chocolate Mousse Cake, Assorted Truffles
& Raspberry Almond Tartlet
Freshly Brewed Coffee & Hot Tea**

To support our employees working during the holiday, and, for your convenience,
a suggested 20% gratuity has been added to your check. Please note the final amount of gratuity is up to guest's discretion.

Please notify your server of any dietary restrictions or food allergies. Consuming raw or undercooked foods may increase your risk of food related illness.

*Denotes a Vegetarian item ^{GF}Denotes a Gluten Free item [†]Denotes a raw or undercooked food ^VDenotes a Vegan Item