

VALENTINE'S

SPECIAL MENU | \$120 PER PERSON

SELECT ONE OPTION FROM EACH COURSE

AMUSE OF THE HEART

Oysters

east coast oyster, aji- amarillo mignonette, micro cilantro

Duck Crostinis

duck breast, labneh, blueberry aigre-doux,
dukkah seasoning, southwest microgreens

Steak Anticuchos

tenderloin, roasted potatoes, choclo corn,
anticucho sauce, chalaquita, rocoto carretillero

FIRST EMBRACE

Lobster Bisque

lobster- corn relish, crème fraiche

Apple & Beet Carpaccio

thin-sliced apples and beets, orange segments, arugula,
candied pecans, balsamic glaze, pomegranate

Tomato Peach Burrata Salad

confit tomatoes, charred peaches, frisée, arugula,
burrata cheese, peach vinaigrette

SECOND PASSION

Pan Seared Sea-Bass

6 oz chilean sea bass, cauliflower purée,
romanesco broccoli, herb oil, romesco sauce

Short Rib Ragu

slow-braised short ribs, pappardelle pasta, ragu sauce,
mascarpone cheese, parmesan cheese, basil, parsley

Surf and Turf

8 oz aged ribeye steak, grilled lobster tail,
twice-baked parmesan potato, asparagus, lobster bisque sauce

SWEET ENDING

Sticky Toffee Pudding

date cake, bourbon toffee sauce, pecan praline, vanilla ice cream

Raspberry Panna Cotta

sweetened vanilla gelatin cream, raspberry sauce

FAIR OAKS

— F A R M S —

THE
Farmhouse SM