

restaurant at
ROSE HILL



VALENTINE'S DAY MENU

68 per person

Wednesday, February 14, 2018

I

choice of

ENDIVE & DUNGENESS CRAB

serrano chili, papaya, pomegranate

AHI TUNA CARPACCIO

shaved fennel, micro cilantro, yuzu oil, toasted black
sesame seeds

FOIS GRAS TERRINE

quince and walnut chutney, country toast

II

choice of

HAY SMOKED BRANZINO (for two)

confit lemon fricassee of beans

ROASTED VEAL LOIN

butternut squash gratin, fresh thyme, fig syrup

BLACK TRUFFLE RISOTTO

wild mushrooms, aged parmesan

WHOLE ROASTED LOBSTER (add \$12)

lemon marmalade, red chard

III

CHOCOLATE FANTASY

**EXECUTIVE CHEF
KEITH GETER**