

Valentine's Day Champagne Dinner

February 14, 2018

Reservations Accepted 4pm to 10pm

First Course

Cauliflower Vichyssoise Soup

or

Pear & Arugula Salad

Duck Confit, Goat Cheese, Toasted Almonds

Cumin Vinaigrette

Second Course

Pan Seared Day Boat Scallops

Fennel Puree, Blood Orange Salad, Prosciutto Crisp

or

Truffled Goat Cheese Napoleon

Layered Puff Pastry, Pistachios, Honey, Arugula

Third Course

Roasted Petite Filet Mignon

Lobster Sweet Potato Hash, Pistachio-Peppercorn

Foie-Gras Demi Glaze

or

Seared Branzino

Fava Beans, Roasted Mushrooms, Polenta Croutons

Champagne Reduction

or

Forest Mushroom Risotto

Dessert

Chocolate Decadence

Cherries Jubilee

Complimentary Glass of Champagne

Supplements \$25: Butter Poached King Crab - Seared Foie Gras

Optional Caviar Service Also Available

\$98 per person

Note: This will be the only menu offered for dinner on 2/14

2620 Regatta Dr. #106 - Las Vegas, NV-89128

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