PARK & HOWARD BISTRO

HAPPY VALENTINES DAY

FIRST COURSE

Soup- Lobster Bisque

Living Butter Lettuce Salad– Blood Orange, Toasted Almonds, Pomegranate Seeds & Citrus-Ginger Vinaigrette

Roasted Beets Tower-Wild Arugula, Goat Cheese, Dates & Raspberry Vinaigrette

Ahi Tuna Poke- Seaweed, Sesame Seeds, Scallions, Ginger-Soy Dressing & Taro Chips

Bacon Wrapped Prawns- Honey-Mustard Sauce

Artichoke Beignets- Green Onion Aioli & Yellow Pea Sprouts

MAIN COURSE

Pan Roasted Halibut- Oven Roasted Potato, Grilled Artichoke, Snap Peas & Tarragon-Buerre-Blanc

Grilled Filet Mignon-Crispy Marvel Potato, Asparagus, Mushroom Demi Glaze & Lobster Butter

Seared Scallops– Shaved Asparagus, Peas, Saffron Risotto & Caramelized Cherry Tomato-Fig Glaze

Herb Crusted Australian Lamb Chops- Chives Potato Cake, French Green Beans & Pomegranate Glaze

Asparagus Ravioli- Shaved Asparagus, Shallot & Tarragon- Buerre-Blanc

DESSERT

Warm Toffee Bread Pudding
Vanilla Bean Ice Cream and Toffee Sauce

Heart Shape Raspberry -White Chocolate Mousse
Fresh Berries

Please Inform Your Server of any Dietary Restrictions and Allergies.

3 Course $94 Per Person