

FROG & SLIM

VALENTINE'S DAY WEEKEND

AMUSE BOUCHE

Lobster Devil Egg

Chilled Lobster Gribiche | Sterling Caviar | Marinated Lobster Bite | Cucumber

FIRST COURSE

(Please select one)

Crusted Sesame Tuna Tataki*

Yellowfin Tuna | Ponzu Sauce | Mango Salsa | Edamame Avocado Crème Fraiche | Micro Intensity Greens

Kobe Beef Tartar*

Tarragon Mustard | Cornichons | Shallots | Capers Berries | Pecorino Cheese | Grilled Lime

SECOND COURSE

(Please select one)

Asparagus Velouté

Dungeness Crab with Roasted Ham Stuffed Puff Pastry | Truffle Oil

Frog & Slim Wedge Salad

Goat Cheese | Marinated Grapes & Red Onions | Crispy Prosciutto | Creamy Apple Vinaigrette | Balsamic Reduction | Fried Garlic

MAIN COURSE

(Please select one)

Braised Lamb Shank

Herb Polenta | Saffron Tomato Broth | Pea Shoots

Seared Scallops*

Wild Sea Scallops | Lentils | Sesame Bok Choy | Roasted Mushroom | Miso Beurre Blanc

Pan Seared Filet*

Duck Fat Roasted Fondant Potato | Crispy Green Beans | Mushroom Compound Butter

Artisan Lasagna

Fresh Pasta | Sunchoke Bechamel | Mushroom Duxelle | Ricotta Cheese | Pecorino Crumble

FINISHING TOUCH

Variety of Chef Created Desserts will be offered at the end

\$125 PER PERSON

Tax and gratuity not included

Executive Chef Christian Viau

Sous Chef Anthony Fox

No substitutions or changes are allowed for this special menu. A 3% service fee is added to help provide a livable wage and benefits for our team. This is not a gratuity.

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Our kitchen does contain various kinds of nuts, shelled and otherwise.*