

Marksof
at The Cliffs

Valentine's Menu

INCLUDES SPLIT OF CHAMPAGNE PER COUPLE
CHOOSE ONE FROM EACH COURSE | \$75 PER PERSON

First

SOBA NOODLE SALAD

WATERMELON RADISH, KALE, TOASTED COCONUT,
SESAME SEED, GINGER SOY DRESSING

COCONUT SALMON CAKES

GRILLED PINEAPPLE, THAI CARROT SAUCE

MUSSELS + CLAMS

CURRY, CROSTINI

Second

MACADAMIA CRUSTED MAHI MAHI

HIBISCUS REDUCTION, MANGO SALSA STUFFED PEPPERS,
COCONUT RICE

FLANKEN SHORT RIBS + PRAWNS

ROASTED VEGETABLES, FINGERLING POTATOES,
SOY CARAMELIZED ONION SAUCE

TERRIYAKI TOFU SKEWERS

PINEAPPLE, MANGO, BELL PEPPER, ROASTED
BUTTERNUT SQUASH, COCONUT RICE

Third

DESSERT DUO

RED VELVET CAKE
CHOCOLATE PASSIONFRUIT CHEESECAKE

Menu Created and Prepared by Chef Ashley Black
and Pastry Chef Derek Brown