

MARISOL RESTAURANT

Valentine's Day Menu

5 Courses including an Extravagant Dessert Buffet

♥ AMUSE BOUCHE ♥

♥ FIRST COURSE ♥

Select One Dish

OYSTERS ON THE HALF SHELL

blue point oysters, cucumber melon granita, wasabi tobiko

RED MISO BUTTER WILD PRAWNS

star crimson pear, Napa cabbage, and Meyer lemon slaw

FIG & FRISÉE SALAD

scarlett orange, fennel pollen, Greek yogurt, cocoa nibs

A LA MINUTE MUSHROOM LASAGNA

paso mushrooms, porcini cream, parm brittle, chicharron, hand-torn basil

♥ INTERMEZZO ♥

PINOT NOIR BASIL SORBET

♥ SECOND COURSE ♥

Select One Dish

CHILEAN SEA BASS

forbidden rice, warm spiced Truesdale spinach & petite carrots, saffron and kieffer lime sauce

AMERICAN KOBE RIBEYE "EYE"

foursin potato mousseline, grilled asparagus. sun-dried tomato relish, au jus

BOURBON VANILLA POACHED LOBSTER

mango-ginger risotto, tatsoi, passion fruit vin blanc

FENUGREEK "BRICK" JIDORI CHICKEN

quinoa, butternut squash, blistered tomato, roasted banana yellow curry, pine nuts

SWEET PEA AND TARRAGON RAVIOLI

crispy zucchini blossom, roasted sweet bells, asparagus velouté

♥ GRAND FINALE ♥

EXTRAVAGANT DESSERT BUFFET

chocolate fountain and an array of decadent choices

\$120 PER PERSON

RESERVATIONS REQUIRED