

Valentine's

THREE COURSES | \$80 PER PERSON

Please select one option from each course offering

OCEAN°99
RESTAURANT

First Course

POACHED PEAR SALAD (GF)

red wine poached pear, pickled shallots, dried cranberries, candied pecans, arugula, whipped goat cheese & apple cider vinaigrette

TUNA CEVICHE (GF)

lime, herb oil, avocado puree & spiced cashews

OYSTER ROCKEFELLER

spinach, smoked gouda, bacon, peppers, onions & herb crumb

Second Course

CRISPY SKIN SEA BASS (GF)

lobster risotto, sweet peas & parmesan

FILET

whipped purple potatoes, roasted asparagus, mushrooms, peppers & onions demi-glace

ESPRESSO-RUBBED SHORT RIB

roasted fingerlings, carrots, caramelized onions, peppers, charred broccolini, arugula & demi-glace

PORK CHOP (GF)

root vegetable hash, peppers, onions, spinach, sweet potato, orange puree & BBQ

CRAB CAKES (GF)

toasted couscous, apples, cranberries, shaved brussels & apple cider orange butter sauce

TUNA (GF)

chinese five spice sesame crusted, coconut rice, lemon ginger coconut broth, pickled veggie salad

Third Course

CHOCOLATE BROWNIE SUNDAE (GF)

dark chocolate mousse, chocolate ganache & edible gold luster dusting

STRAWBERRY BANANA CAKE

caramelized banana, strawberry mousse, cookie crumb & strawberry gelato

*Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.