VALENTINE’S AT VALDEMAR

FOUR-COURSE DINNER, $85/person*

FIRST COURSE
• Oysters on the Half Shell or
• Goat Cheese Tart with Caramelized Onions

SECOND COURSE
• Hot Potato / Cold Potato Soup, Truffle Disc, Manchego or
• Roasted Beet Carpaccio, Arugula, Chèvre, Marcona Almonds, Balsamic Reduction

THIRD COURSE
• Braised Beef Cheek Wellingtons with Mushrooms, Chard or
• Lobster Ravioli, Citrus Beurre Blanc, Microgreens, Parmesan Frico

FOURTH COURSE
• Ganache-filled Chocolate Cake, Poached Pear, Pistachios, Gold Leaf or
• Cheese Plate

PAIRED WINES + $28/person
Wines expertly paired by our in-house sommelier

Cava and Champagne will be available for purchase.
All wines will be available for purchase by the glass or the bottle.

FEATURING

Bread Cart
Assorted small breads from Harvest Bread Co.

Chocolate Cart
Assorted chocolates chosen and packed to go

RESERVATIONS REQUIRED