

BEACH  HOUSE
COASTAL CUISINE

Valentine's day menu

CI\$ 220 per couple plus 16% service charge

Glass of Taittinger Champagne

Chefs Amuse Bouche

1st Course

Duo of Oysters

*Chilled Kumamoto Oyster and Yuzu Pearls with American Caviar
And
Crisp Gulf Oyster Remoulade*

2nd Course

Little Gem Lettuce

*with Burrata, Smoked Salmon, Avocado
Confit Cherry Tomatoes, Spiced Marcona Almonds*

3rd Course

Truffled Lobster Mezzaluna, Lobster Bisque, Asparagus

Intermezzo

Passion Fruit Sorbet

4th Course

Herb Crusted Rack of Lamb

with Wild Argentine Shrimp
*Sweet Potato Puree, Lavender Honey Glazed Carrots,
Roasted Beets, Goat Cheese Fondue*

Or

Petite Filet Mignon with King Crab

*Spinach, Truffled Potato Gratin, Haricot Verts,
Sauce Bordelaise
add foie gras: \$14 supplement*

Dessert

Chef's Menage a Trois Tasting

Mignardises

Chocolate Covered Strawberries / Chocolate Truffles / Macaroon