

# + luminaria +

restaurant & patio

## VALENTINE'S PRIX FIXE MENU

### FIRST COURSE

#### Baked Oysters

Lemon Hollandaise | Osetra Caviar | Chive

or

#### Scallop Crudo

Preserved Lemon | Cucumber Salsa | Agua Chiles | Avocado | Masago

or

#### Beef Carpaccio

Romaine | Anchovy | Pesto | Shallot | Sourdough

or

#### Citrus Salad

Satsuma | Grapefruit | Blood Orange | Shallot | Avocado

### ENTRÉE

#### Grilled Lobster Tails

Salsa Verde | Marinated Grape Tomato | Wild Rice | Tomato Butter | Endive

or

#### Grilled Beef Strip Loin

Cipollini Onion | Yams and Mushrooms | Miso Butter | Bok Choy

or

#### Pan Roasted Seabass

Lemon Vodka Butter Sauce | Shrimp and Pea Succotash | Pork Gyoza

or

#### Beet Cured Mushroom

Roasted Beets | Roasted Carrots | "Burnt" Onion | Quinoa

*\$90 per guest plus tax and gratuity*

**Executive Chef Sean Sinclair**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.