

VAGGA

Saturday, February 14th
Beginning at 5:00 p.m.
\$135 per Person

Galentine's Day Dinner

AMUSE

Oysters on the Half Shell ^{G DF NF}
Rose Granita and Strawberry-Serrano
Hot Sauce

APPETIZER

Snapper Crudo ^{GF NF DF}
Passionfruit, Yuzu, Hearts of Palm,
Fresno Chili

- or -

Cara Cara Orange Salad ^{GF NF V}
Spinach, Asparagus, Red Endive,
Humbolt Fog, Red Wine vinaigrette

- or -

Slow Cooked Lamb ^{GF NF}
Harissa, Polenta, Dukkah, Natural Jus

- or -

Maryland Style Crab Cake ^{GF NF}
Lemon Basil Remoulade, Smoked
Trout Roe



MAIN COURSE

Braised Prime Rib ^{GF NF}
Goat Cheese-Chive Mash Potato, Wilted
Greens, Port-Pomegranate Reduction

- or -

Ricotta Gnocchi ^{NF V}
Mushroom Veloute, Black Truffle,
Caramelized Onion, Crispy Sage

- or -

Pan Seared Striped Sea Bass ^{GF NF DF}
Lemon-Caper Beurre Fondue, Cauliflower
Puree, Fine Herbs

- or -

Lobster Cannelloni ^{NF}
Enchilada Sauce, Frijoles Negro,
Calabacita, Fennel Salad

DESSERT

Strawberry Tart
Vanilla Cream, Sicilian Pistachio

- or -

Malted Chocolate Bomb
Malted Milk Semifreddo, Milk Chocolate,
Feuilletine, Black Salt Cocoa Gems