



WALKERS

Valentine's Dinner

COCKTAIL

Passion fruit with luxardo, deep eddy grapefruit vodka, orange bitters, sauvignon blanc

STARTERS

Oysters Rockefeller, Walkers Style – oysters baked with bacon and béchamel, spinach, bonito bread crumbs

Cauliflower – spicy Korean sauce, grapes, lime crème

Frisée salad – strawberry prosecco vinaigrette, pomegranate seeds, salt cured egg yolk, goat cheese

ENTRÉES

Pasta – house made black cavatelli pasta, bay scallops, garlic, cream, tomato eggplant caponata

Grilled Swordfish – white bean “hummus”, roasted red beets, citrus green salad,
preserved kumquat, vermouth vinaigrette

Grilled Wagyu Filet Mignon – 6oz filet, mushroom swiss steak stew, braised carrot, whipped potato

DESSERT

Panna Cotta – aged balsamic, strawberries, caramelized white chocolate mousse, lavender foam

Chocolate – flourless chocolate torte, raspberry coulis, rosemary syrup, pistachio brittle