



## **SAFARI ROOM**

Aphrodisiac Delights

Prix Fixe Menu

### **STARTERS**

#### **Roasted Cold Water Oysters**

*Served on the Half Shell with a Caramelized  
Fennel, Charred Tomato Coulis and Saffron Gastrique*

#### **Arugula Salad**

*Baby Arugula with Figs, Toasted Pine Nuts, and Gorgonzola  
Tossed with a Black Truffle Vinaigrette*

#### **Ahi Tuna Sashimi**

*Sesame and Pepper Crusted Tuna with a Crispy Wonton Cracker  
with Ginger-Honey Dipping Sauce*

### **ENTRÉE**

#### **All Natural Pasture Fed Veal**

*Lightly Floured Veal with White Bean Cassoulet, Porcini-Morel  
Mushroom Ragout drizzled with a Veal Au Jus*

#### **Halibut and Lobster**

*Pan Seared Coriander Dusted Halibut with Butter Poached Lobster  
Salsify Puree, Sautéed Beet Greens and a Citrus-Vanilla Emulsion*

#### **Beef Tenderloin Medallions**

*Coffee Rubbed Beef Tenderloin with Creamy Parsnips,  
Aniseed Baby Bok Choy, and Tomato Confit*

#### **Coho Salmon**

*Seared Wild Caught Alaskan Salmon with Chorizo-Thyme Lentils,  
Braised Brussels Sprouts dressed with a Orange and Smoked Paprika Sauce*

### **DESSERT**

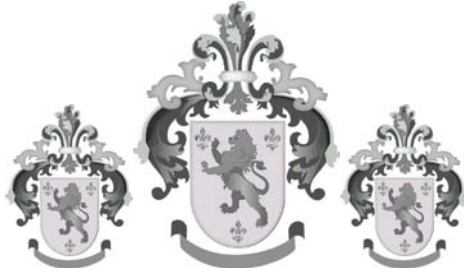
#### **Crème Brulee**

*Lavender Scented with Almond Biscotti*

**Friday, February 12<sup>th</sup> & Saturday, February 13<sup>th</sup>**

**\$69.00 per person**

Get your partner what they have always asked for...  
An evening of Trois Delights



OceanCliff Hotel & Resort  
presents Valentines Weekend

# Ménage et Trois



Deluxe Guest Room



Aphrodisiac Delights Dinner for Two



Bottle of Folie A Deux Vineyards, Napa Valley  
'Menage a Trois' Wine & Chocolate Covered Strawberries

**\$225.00\***

Make it a weekend getaway  
stay an additional night for  
**\$89.00\***



\*Rates valid Friday, February 12<sup>th</sup> – Sunday February 14<sup>th</sup>.

Based on double occupancy, taxes applicable.

Continental Breakfast included. All rates subject to availability.

Please find our Aphrodisiac Delights Menu at Reverse