

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

VALENTINE'S DAY MENU

\$95 PER PERSON



1ST COURSE

(one per table)

BAKED BRIE

puff pastry, apricot jam, cranberries, pecans, honey, walnuts,
served with apple and pear slices, toasted crostini

2ND COURSE

(choose one)

OYSTERS ON THE HALF SHELL (6)

served on ice with cocktail sauce, horseradish and mignonette

PEACHY BURRATA

prosciutto wrapped grilled peaches served with
creamy burrata, balsamic reduction

OPTIONAL WINE PAIRINGS

OYSTERS: CHANDON BRUT, NAPA VALLEY, CA \$16/GLASS

BURRATA: RUFFINO SPARKLING ROSE, ITALY \$12/GLASS

4TH COURSE

(choice of two per table)

SURF & TURF

6oz filet with baked lobster tail, beurre blanc,
mashed potatoes, green beans

SEARED DUCK BREAST

raspberry gastrique, polenta fries, broccolini

PARMESAN NUT CRUSTED SALMON

parmesan, pecans and walnuts served with
asparagus and celery root puree

TRUFFLE IN PARADISE

gemelli pasta, truffle mushroom cream, spinach, parmesan snow

OPTIONAL WINE PAIRINGS

SURF: CSM EROICA RIESLING, COLUMBIA, WA \$15/GLASS

TURF: LYETH ESTATE CABERNET SAUV, PASO ROBLES, CA \$12/GLASS

DUCK: LOUIS JADOT PINOR NOIR, BOURGOGNE, FRANCE \$15/GLASS

SALMON: TALBOTT CHARDONNAY, MONTEREY, CA \$15/GLASS

TRUFFLE PASTA: CANTINA ZACCAGNINI, BOLOGNA, ITALY \$15/GLASS

3RD COURSE

(palate cleanser, two per table)

RASPBERRY SORBET

topped with raspberry pop rocks and served with
a brut Champagne topper (optional)

DESSERTS

(choice of two per table)

CREME BRULEE

vanilla bean custard topped with caramelized sugar

MOLTEN CHOCOLATE LAVA CAKE

served over fresh strawberry syrup with chocolate covered strawberries

If you have any food allergies, please bring them to your server's attention. * Please note some of these foods contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.