

Matisse

RESTAURANT

Valentine's Day Menu

THREE COURSES TO INCLUDE
ONE GLASS OF OUR HOUSE CHAMPAGNE OR SPARKLING WINE

First Course Selections

ITALIAN WEDDING SOUP

MINI ITALIAN MEATBALLS, PEARL PASTA, SPINACH & VEGETABLES

ARUGULA FENNEL SALAD

ORAGNICE BABY ARUGULA, VALENCIA ORANGE, SHAVED FENNEL, TOASTED ALMONDS
GOAT CHEESE, LAVENDER HONEY WHITE BALSAMIC VINAIGRETTE

AHI MANGO POKE

PICKLED CUCUMBER NAMASU

CHILLED PRAWNS OF PASSION

SWEET AND SPICY CHILI SAUCE, SERVED WITH
A COOL PASSION FRUIT SLAW

Entree Course Selections

LOBSTER SUPREME

CRAB STUFFED MAINE LOBSTER TAIL, POTATO PUREE, SAUTÉED JULIENNE VEGETABLES

PAN SEARED CHILEAN SEA BASS

LEMON PISTOU RISOTTO, BALSAMIC ROASTED BABY BEETS, CITRUS CREME FRAICHE

NAPOLEONE VERDURE ALLA GRIGLIA

ROASTED EGGPLANT, ZUCCHINI AND BABY BELLA MUSHROOMS STACKED AND
SERVED WITH A WARM LENTIL-FETA BRUSCHETTA SALAD AND BALSAMIC GLAZE

AUSTRALIAN RACK OF LAMB

LENTIL TABBOULEH AND BABY BROCCOLINI
MINTED PORT WINE REDUCTION

16oz BONE-IN RIB-EYE

BOURBON BACON HERB BETTER BAKED POTATO
GRILLED ASPARAGUS, CABERNET REDUCTION

WILD MUSHROOM CRUSTED FILET OF BEEF

PAN SEARED SCALLOPS WITH ROASTED GARLIC TARRAGON SAUCE,
BOURSIN POTATO MASH AND CANDIED BABY CARROTS

Dessert Happiness

CHOCOLATE FLOURLESS HEART

WHITE CHOCOLATE AMORE GELATO TRUFFLE

\$79.00 PER PERSON

CALIFORNIA SALES TAX AND GRATUITY NOT INCLUDED