

SAPPHIRE LAGUNA WISHES YOU A HAPPY VALENTINE'S DAY



APPETIZER

A Tasting of Seafood in Four Parts

MAINE LOBSTER BISQUE, Tarragon Crème

BLACKENED AHI MEDALLION, Cajun Beer Mustard, Cucumber-Corn Salad

MOROCCAN STYLE POACHED JUMBO SHRIMP, Cracked Tabbouleh, Harissa Aioli

LEMONGRASS CRAB CAKE, Green Papaya Slaw, Coconut-Lime Dressing

MAIN COURSES

Please Select One of the Following

GRILLED LAMB DELMONICO

Moussaka-Eggplant Timbale, Fava Beans, Broken Olive Jus

OVEN ROASTED CHICKEN BREAST

Ravioli of Confit Leg and Raclette, Celeriac Garnish
Natural Thyme Reduction

CRISPY WILD KING SALMON

Braised Greens, Tomato Cous Cous, Preserved Meyer Lemon Fumé

PAN SEARED BARRAMUNDI

Winter Market Vegetables, Citrus Relish
Herbs de Provence Butter

BLACK TRUMPET CRUSTED BEEF TENDERLOIN

Fingerling Potatoes, Baby Turnips and Carrots, Modern Red Wine Sauce

SWEET KISSES

ROSES ARE RED

Ivory Chocolate Pink Praline Torte

Rosewater Panna Cotta, Rhubarb-Strawberry Compote

Thai Chai Semifreddo, Tangerine

VIOLETS ARE BLUE

Dark Chocolate-Hazelnut Torte

Dulce de Leche Panna Cotta, Banana Caramel

Coconut Semifreddo, Pomelo