

Ocean Social

VALENTINE'S MENU

THREE COURSE \$125.00 PER PERSON

Starters

Pan Seared Jumbo Scallops

stone ground grits, brussels, bacon, pomegranate

Beet Risotto

pearl onion horseradish creme, pickled beets

Pink Shrimp Cocktail

cocktail sauce, horseradish, yuzu

Lacinato Kale Salad

blood orange, shaved brussels, shaved butternut, candied pecans, citrus vinaigrette

Entree's

Pan Roasted Chilean Sea Bass

forbidden rice, lump crab, lemon butter sauce

Colorado Lamb Tenderloin

candied boniato, black trumpet mushroom, swiss chard

Braised WAGYU Short Rib

parsnip, celery root puree, black truffle, mirepoix

Potato Gnocchi

kabocha squash, pea tips, black garlic pesto, shaved parmesan

Dessert

Winter Berry Pavlova

grand marnier

Chocolate Pot du Creme

pistachio gelee

Red Velvet Cake

gold flake