

Valentine's Day

3-COURSE DINNER \$50



SALAD

PECAN BEET SALAD

young greens, honey roasted beets, goat cheese,
oat pecan crumble

ENTREES

choice of

24 DAY DRY AGED STRIP LOIN

whipped potatoes, glazed peninsula carrots

SEARED U8 SCALLOPS

saffron sweet potato puree, cured split pod peas

DESSERT

choice of

CHOCOLATE RASPBERRY MOUSSE CAKE

raspberry mousse, chocolate shortbread, chocolate glaze

VANILLA BEAN PANNA COTTA

strawberry sauce, fresh berries, limoncello macaroon

NIJII

RESTAURANT