

AMARANTH

HAPPY VALENTINE'S DAY

\$135 PER PERSON

APPETIZERS

Soupe a'l'Oignon Gratinée

Jumbo Shrimp Cocktail

Eggplant Timballo

Little Gem Lettuce Caesar Salad

Baby Artichoke Salad Avocado, Parmigiano

Tuna Tartare *Sushi Grade Tuna, Sesame & Soy Dressing*

Jumbo Crab Meat & Avocado *Grapefruit, Lemon Dressing*

Beef Carpaccio *Organic Arugula, Parmigiano*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Party of six or more 20% gratuity will be added

ADDITIONS FOR THE TABLE

Thin Crispy Focaccia *Robiola Cheese Marinated Fresh Tomato, Arugula, White Truffle Oil* **35**

Oysters on the Half Shell (6) *Green Peppercorn Mignonette* **26**

ENTRÉES

Linguine alle Vongole

Maine Lobster Risotto

Wild Ora King Salmon *Asparagus, Dill Sauce*

Pan Seared Scallops *Braised Leek, Wild Mushroom, Lemon White Wine Sauce*

Whole Dover Sole *Red Beet & Asparagus* +25

Roasted Cauliflower *Tomato, Wild Mushroom, Frisee*

Free Range Baby Chicken *Mashed Potato, Asparagus, Mustard Seed Sauce*

Amaranth Steak Tartare *Prepared to Your Taste & served with French Fries*

Hanger Steak *Peppercorn Sauce, Mixed Green & French Fries*

Filet Mignon au Poivre *Mixed Green & French Fries*+20

DESSERT

Tarte Tatin *Caramelized Warm Apple Tart, Vanilla Ice Cream*

Mille Feuille Napoleon *Berries, Crème Anglaise*

Profiteroles *Valrhona Chocolate Hot Fudge, Vanilla Bean Ice Cream*

Warm Flourless Chocolate Cake *Valrhona Chocolate, Organic Fresh Whipped Cream*

Affogato *Vanilla Bean Ice Cream “drowned” in Espresso*