

VALENTINE'S DAY

AMUSE BOUCHE

Sockeye Salmon Rillettes *whipped horseradish ricotta, persian cucumber, rye cracker*
Caramelized Onion Tartlet *tomato raisin, thyme, cambozola, aged balsamic*

APPETIZERS

Masa's Sushi Assortment

*bluefin tuna nigiri, fresh wasabi / medai sashimi, masago / dungeness crab uramaki, scallop and tobiko
sockeye salmon temari sushi, sesame and kikuka / beef tataki roll, daikon ponzu*

Caesar Meets Waldorf Salad

*romaine lettuce, celery heart, honeycrisp apple, red grapes, toasted walnuts, smoked duck breast
parmesan shavings, focaccia crostini, lemon buttermilk dressing with fresh herbs*

Sweet Potato Lobster Bisque

langostino lobster tails and scallop mousseline, spiced rum cream, black pepper cheese twist

Blue Water Crab Cake Trio

dungeness crab with harissa aioli, snow crab with old bay tartar sauce, blue crab with cilantro remoulade

Columbia River Steelhead

braised leeks, puffed kasha, asian pear, smoked celeriac velouté, scallion oil, black winter truffle

Foie Gras Duet

*duck liver torchon with red endive and strawberry salad, pistachio streusel, guava agro dolce
pan seared duck liver with brandied medjool date, fresh fig vincotto, toasted brioche*

ENTREE

Prosciutto wrapped Sablefish

*winter minestrone with wild rice, butternut squash, rutabaga, kohlrabi, celery, tuscan kale
roasted velvet oyster mushrooms, red miso*

Atlantic Lobster

*grilled lobster tail, radiatori pasta, broccoli florets, sugar snap peas, florence fennel
basil tomato nage with saffron and calabrian chili*

Manhattan Striploin Steak

*heirloom carrots, braised leek, caramelized sunchoke and hazelnut gianduja
truffled potato pave, red wine reduction with shallots and beef marrow*

Root Vegetable Galette with Black Winter Truffle

roasted sunchoke and hazelnut gianduja, mozzarella, pomegranate port wine sauce

DESSERT

Raspberry Bavaoise

passionfruit jam, fresh raspberries, madagascar vanilla ice cream

Tiramisu Charlotte

mascarpone cream, coffee biscuit, limoncello gelato

Valrhona Chocolate 'Menage a Trois'

chocolate biscuit, praline feuilletine, 75% chocolate mousse, cacao sorbet

PETITS FOURS