

LILIAN'S

valentines

4-COURSE DINNER

\$165 per person | 5pm-9pm

1ST COURSE | *amuse*

RED KURI SQUASH
& TRUFFLE CAVIAR TARTLET

2ND COURSE | *choose one*

FILET TARTARE

shallot, charred chile, little pickles

WINTER VEGETABLE LOUIE SALAD

spicy cocktail, chicory

SOUTHERN STYLE HOT QUAIL

house made ranch

KUMAMOTO OYSTER

apple - champagne granité, basil

3RD COURSE | *choose one*

BALSAMIC VINEGAR BRAISED SHORT RIB

potato aligot

BUTTER POACHED LOBSTER TAIL

crispy rice, ponzu lobster butter

ROASTED CAULIFLOWER CROWN

romesco, fennel relish

CONFIT DUCK LEG

corn casserole, blistered grapes

DESSERT | *choose one*

ROSE PAVLOVA

vanilla custard, macerated red fruits

CHERRY DUSTED TRES LECHES

brandied cherries, chocolate crouquant

includes bread service | does not include taxes or gratuity