

Lyle's

VALENTINE'S DINNER

FRESH OYSTER Compressed Apple-Mignonette GF,DF
WINE PAIRING

STARTER

AHI TUNA TARTARE Mango, Cucumber, Black Sesame GF,DF

SMOKED BEEF CARPACCIO Arugula, Saved Parmesan, Truffle GF

MAINS

CHOICE OF

PAN SEARED SCALLOPS Sweet Potato Puree,
Chorizo, Champagne Beurre Blanc GF

FILET MIGNON Herb Butter, Braised Fingerling Potatoes,
Winter Greens GF

SWEETS

CHOICE OF

DOUBLE CHOCOLATE CAKE Hazelnut Mousse, Raspberry VE

APPLE TARTINE Bourbon Glaze, Espresso Soft Serve VE

85