

essensia

RESTAURANT & BAR

VALENTINE'S DAY 2026

PER PERSON 150

VALENTINE'S TOAST

BLUSHING KISS

Aspen Vodka, The Beach Rosé, cranberry juice, soda, rose petals

FOR THE TABLE

ARTISANAL BREAD & SIGNATURE SPREADS (V, GF BREAD ON REQUEST)

Kalamata olive tapenade, beets hummus, eggplant caponata

APPETIZER CHOICE OF

BEETROOT TARTARE (V)

avocado mousse, orange citrus vinaigrette, black truffle, toasted baguette

SALMON CRUDO (GF)

candied ginger, Fresno relish, yuzu-wasabi dressing, Kaluga caviar

PEPPERCORN SIRLOIN BEEF CARPACCIO (GF)

shallot, capers, Dijon mustard, Hammock exotic greens, shaved parmesan

ENTREE CHOICE OF

TAGLIATELLE PESCATORE

daily fish, lobster, mussels, clams, shrimp, calamari, pomodoro á la crema

8 OZ GRASS-FED FILET MIGNON (GF)

grilled asparagus, crispy potato gratin, cognac peppercorn sauce

MUSHROOMS & LEEK RISOTTO (GF)

organic mixed mushrooms, black shaved truffle, parmesan tuiles

DESSERT CHOICE OF

CHOCOLATE SWEETHEART (GF)

flourless chocolate cake, dark and milk chocolate mousse

HEART TO HEART

macaron shell heart, lychee cream, raspberry coulis, fresh raspberries

(GF) GLUTEN FREE, (V) VEGAN, (N) CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All desserts may have been prepared in a facility that also processes nuts.

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK