

ROCHE HARBOR'S McMILLINS DINING ROOM

Valentine's Evening of Romance

FEBRUARY 14TH FROM 5PM TO 10PM

FIVE COURSE PRIX FIXE COUPLE'S SHARED MENU

\$188 per couple (\$94 per person Served as a shared experience for Two)

Sushi Roll Course - Sushi Maki-Mono GF-DF

Lovers Roll - King salmon, cucumber and chive roll topped with avocado, fresh Ahi tuna and tobiko.
Shrimp Tempura Roll - Crispy Large Black Tiger shrimp, cucumber and avocado.
Garnished with siracha gastrique, pineapple kabayaki, wasabi mayo, pickled ginger.

Pasta Course - Dungeness Crab Ravioli

Delicate beet infused pasta filled with lemon herb ricotta and fresh Dungeness crab. Served with local Guemes island mushroom & spinach fricase, shaved Asiago and crab gremolata.

Small Bites Course - Anti Pasta Board (GF-DF option)

Endive leaves filled with creamy herb goat cheese, roasted beets, apple and honey. Served with prosciutto, local Daniel's Artisan Cheese Bonneville double cream, candied walnuts, strawberries, pomegranate, and homemade crackers.

Entree Course - Please choose one

Sous Vide Prime New York Steak and Nova Scotia Lobster GF (DF option)

USDA Prime New York slowly cooked to a perfect medium rare then Char-grilled and basted with Tuscan steak butter. Served with Luxardo Italian cherry gastrique. Large half pound cold water lobster tail oven roasted with lemon, butter and white wine. Served with tarragon cream sauce and Yukon Gold potato and celeriac white truffle au gratin.

- Or Choose -

Miso Glazed Chilean Seabass and Cedar Plank Roasted Chinook Salmon DF (GF option)

Steak cut Chilean seabass rich in Omega 3 oils oven roasted basted with our salty sweet miso glaze and served with black current-pine nut agrodolce. Premium Sushi grade fresh king salmon crusted with herbs & spice then Cedar plank roasted with San Marzano pomodoro sauce and fresh basil. Flame-grilled broccolini with garlic-chive beurre blanc.

Cupid's Dessert - Dark Chocolate Pave

Dark Chocolate Pistachio Pave with Salted Caramel Mouse GF

Flourless chocolate torte, chocolate ganache, pistachio, vanilla creme anglaise, strawberry compote, caramel mouse, Maldon sea salt.