



La Fontana

## Valentine's Day

### Pre-Fixe Menu

#### Appetizer

##### **Lobster Bisque**

With Essence of Madagascar Vanilla Crème Fraiche  
Topped with Chunks of Fresh Maine Lobster

##### **Mini Dungeness Crab Melt**

Lemon Aioli, Sourdough Batard, White Vintage Cheddar, Tomato Compote  
Resting upon a Wild Arugula & Fennel Salad with Extra Virgin Olive Oil

#### Intermezzo

##### **Passion Fruit Sorbet Champagne Float**

#### Entrée

##### **Pan Seared Duck Breast**

Seasoned Duck Breast Cooked to Medium with Crispy Butternut Squash Gnocchi,  
Accompanied by Rainbow Chard, Cherry Gastrique, and Candied Kumquats

##### **Salmon Wrapped Pan Seared Scallop**

Sugar Snap Peas, Heirloom Baby Carrots, Wild Mushroom Risotto,  
Topped with Strawberry-Fennel Chutney

##### **Cold Smoked Filet Mignon**

Resting upon a Parsnip Puree, Sautee Rainbow Chard, a Crispy Mushroom Ravioli,  
Beurre Rouge Sauce

#### Desserts

##### **Chocolate Pillow Dream**

Dark chocolate mousse resting upon a caramelized rice crispy and praline crunch  
Encompassed by a Chocolate Cremeux

##### **Alexander Patisserie Opera Cake**

Almond Sponge cake, with Chocolate Ganache, Coffee Buttercream, Chocolate Glaze

##### **Guava Mango Flute**

Delicious Frozen Guava Cream Swirled with a Mango Coulis  
Presented in a Champagne Glass

**\$64**

PRE FIXE PRICE