

# VALENTINE'S DAY **FOOD FOR LOVE MENU**

FEBRUARY 14<sup>TH</sup>, 2012

This Menu has been crafted by our Signature Chef Julie Frans to ignite romance through dishes delicately crafted with ingredients believed to stimulate sensuality and gratification. The menu also reflects Essensia's commitment to following a farm-to-table philosophy allowing the natural flavors of the food to express themselves.

## APPETIZER SEAFOOD DUO

Raw Oyster Wrapped in Ahi Sashimi with Citrus Ponzu  
Crab Salad with Beets, Creme Fraiche, Lime, and Avocado

## TRUFFLED ARTICHOKE SOUP

## STRAWBERRIES WITH ROASTED FENNEL

Local Baby Mustard Greens, Aged Goat Cheese, Candied Almonds, Honey Basil Vinaigrette

## 3 OZ BUTTER & GARLIC POACHED LOBSTER TAIL WITH CAVIAR

Champagne Tarragon Sauce, Grilled Asparagus and Scallions

## 3 OZ COFFEE CRUSTED RIB EYE FILET WITH FIG ANCHO CHOCOLATE DEMI

Celery Root-Potato Puree

## BANANA FRITTERS

Peanut Butter Honey Ice Cream

.....per couple \$185

.....per couple in private Cabanas \$285

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