



THE CRESCENT CLUB

# Valentine's Day Dinner Menu

## AMUSE

Beausoleie Oyster Duet  
*Shucked Trout Roe Sea Urchin, Tobiko Caviar*

## FIRST COURSE

Lobster Dumpling Consume  
*with French Baby Carrots and Edamame*

Nantucket Scallops  
*with Pomelo, Mandarin, Avocado Parisienne, Blood Orange Pearl*

Endive Salad  
*with Frisee, Pomegranate Arils, Brandy Candied Marcona Almonds,  
Stilton Blue Cheese Focaccina*

## INTERMEZZO

Meyer Lemon Granita

## SECOND COURSE

Grilled Lamb Trio  
*with Garnet Yam Gnocchi with Baby Turnips, Chioggia, French Baby Round  
Carrots, Twany Port Wine Sauce, Mint Chimichurri Sauce*

OR

Roasted Cauliflower  
*with Morels, Black Trumpet and Chantelle Mushrooms and Fresh Truffle*

OR

Seared Porchetta Stuffed with Roasted Tomatoes and Mozzarella  
*with Provincial Sauce, Roasted Giardinara, Herbed Anson Mills Stone Ground Grits*

OR

*Spinalis Dorsi, with Gruyere Potatoes Dauphinois, Caramelized Brussel Sprouts  
with Crispy Pancetta and Roasted Fresno Chilies*

## DESSERT BAR

Strawberry Mascarpone Mousse  
*Strawberry Gel, Pistachio Crunch, Pistachio Jonconde, Strawberry Cremeux*

Exotic Coconut Mousse  
*Mango Jam, Lychee Gelee, Caramelized Coconut Ganache, Lime Namelaka*

Chocolate Sponge  
*Honey Caramel, Carmelia Espresso Ganache, Pecan Pralines, Spiced Candied  
Pecans, Espresso Mousse*