

# 71 Saint Peter

— Mediterranean Grill —

*Executive Chef: Luis Rodriguez*  
*Saint Valentine's Celebration Menu*

## First Course

*Sweet Corn Broth*

*Lobster timbale, tomato coulis*

## Second Course

*D'Auju Pear Gastric Salad*

*Pistachio baked goat cheese, Treviso, belgium endive, honey dressing*

## Third Course

*Dungeness Crab Ravioli*

*Open fire roasted tomato broth, cilantro-lemon aioli*

## Intermezzo

*Passion Fruit Sorbet*

## Main Course

*Surf and Turf (one dish)*

*Grilled Petite Filet Mignon*

*Twice yucan gold baked potato, blue oyster Mushrooms au jus*

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*Champagne Poached Half Lobster Tail*

*Grilled vegetable tower, sweet Thai chile butter*

## Dessert

*Ménage A Trois*

*Chocolate crème Brule, mayer lemon cheese cake napoleon, white chocolate coated strawberries*

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*\$120.00 per couple*

*(Includes two glasses of n.v. Roederer Estate Brut, Anderson Valley)*