

## *Soup*

Red Beet Puree VGF  
herbed tzatziki, rye crumble

Carbonara Stracciatella GF  
smoked bacon, greens, egg, parmesan

## *Salad*

Citrus & Avocado VGF  
orange blossom water, cured olives,  
parsley, extra virgin olive oil

Bibb Lettuce GF  
roasted beet hearts, pistachios,  
creamy feta dressing

Baby Gem Lettuces V  
grape tomatoes, cucumbers, house made  
croutons, balsamic vinaigrette

## *Appetizer*

House Cured Gravlox  
purple potato crisps, preserved lemon sour  
cream, pickled red onions,  
horseradish micro greens

Triple Cream Brie  
blood orange marmalade,  
grilled French bread, aged balsamic

Pan Fried Spring Roll VGF  
rice paper, spiced carrots & radishes,  
sweet chili sauce

## *Entree*

Grilled Lamb Chops  
herbed bread crumbs, pomegranate  
molasses, dried fruit studded cous-cous

Pan Seared Filet Mignon GF  
roasted garlic mashed potatoes, red wine  
demi glaze, haricot vert

Seared Scallops GF  
brown butters, toasted hazelnuts,  
baby spinach

Coconut Rice Noodles GF V  
ginger, turmeric, fried tofu

## *Dessert*

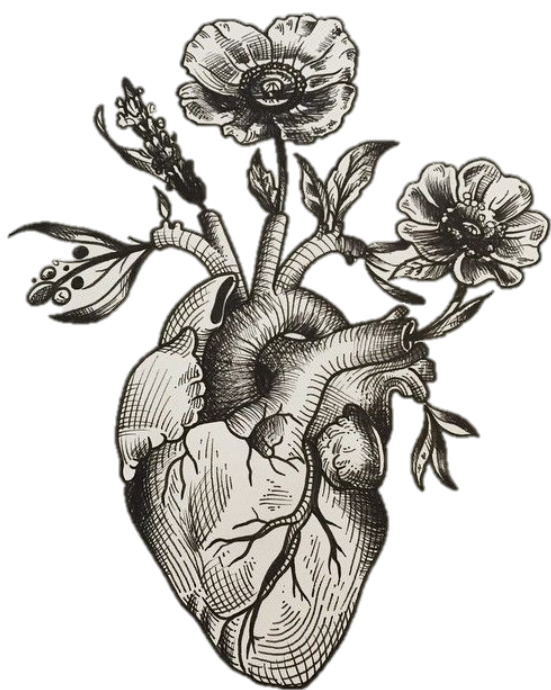
Blood Orange Cheesecake  
chocolate crumb crust, candied orange

Ice Cream Sandwich  
chocolate chunk cookie  
house made mango strawberry sorbet

Chocolate Fudge Heart VGF  
toasted almonds, sea salt, raspberry sauce

Coffee and Tea

# *Valentine's Day*



## *The Lovin Oven*

v-vegan GF - gluten free