

mar'sel

VALENTINE'S DAY 2017

MENU DEGUSTATION

5 Course selection, \$145 | Wine pairings \$75

AMUSE

Caviar and Burrata, sieved egg, spanish olive oil

COURSE 1

Butter Poached Lobster, anson mills grits, freeze dried corn, rocket

COURSE 2

Grass Fed Beef Tartare, rosemary gougère, grain mustard aioli, sunchokes

COURSE 3

Grilled Swordfish, exotic mushroom ragu, cavatelli pasta, cabrales foam

INTERMEZZO

Rose Sorbet, rose petals from our garden

COURSE 4

Wagyu New York Strip, cumin roasted heirloom carrots, foie gras emulsion

COURSE 5

Chocolate Almond Cheesecake, frangelico brulée, candied herb almonds, raspberry meringue, coulis

Deconstructed Strawberry Shortcake, marscapone chantilly, strawberry prosecco gelee

Seasonal Sorbets



TERRANEA

L.A.'S OCEANFRONT RESORT

A DESTINATION LUXURY HOTEL