

THE  
EMPORIUM  
KITCHEN  
AND  
WINE MARKET

VALENTINE'S DAY

PRE-FIXE MENU

69 PER PERSON

AMUSE-BOUCHE

— FIRST COURSE —

*choice of*

SEASONAL SOUP DU JOUR

GRANT'S RED SALINOVA LETTUCE

*benton's ham, bay blue, pickled onion, buttermilk vinaigrette*

— ENTRÉE COURSE —

EMPORIUM SURF & TURF

*wood grilled beef tenderloin, maine lobster & fingerling hash,  
roast red pepper, baby spinach, bearnaise*

— DESSERT COURSE —

AMOUR DU CHOCOLAT

*fromage blanc crème, red velvet cake, white chocolate passion fruit cremeux*



EXECUTIVE CHEF: ANDREW WILSON