

HAPPY VALENTINE'S DAY

MATTSON
& CO.

PRIX FIXE MENU

5PM \$65 7PM \$85 9PM \$85

7pm & 9pm seatings include live jazz

AMUSE-BOUCHE

Seared sea scallop, brûléed sweet corn whipped mascarpone, candied smoked bacon, spiced pickled bell pepper compote

TO START

Coconut lobster bisque, lemongrass crema, curried buttered crostini
Butternut squash purée, sage croutons, Parmesan whipped mascarpone

Black tiger prawns, sweet pepper Romesco, lemon confit olives,
fried capers, arugula pesto vinaigrette

Merlot-poached Bosc pears, crisp butter lettuce, pickled red onions,
imported gorgonzola, verjus vinaigrette

Crisp Romaine hearts, double-smoked bacon, salt & pepper croutons,
organic white cheddar crumble, creamy anchovy garlic vinaigrette

ENTRÉE

Six-hour braised beef short ribs, Yukon Gold potato purée, wild
mushroom merlot demi, white truffle essence

8 oz. Atlantic lobster tail, fontina potato gratin, braised leek
citrus beurre blanc, caviar

House-made potato ricotta gnocchi, black tiger prawns, sea scallops,
prosciutto, brown butter Choron sauce

Reserve Angus beef tenderloin, buttery mashed potatoes, merlot demi,
smoked jalapeño-glazed pearl onions, smoked bacon-infused
balsamic reduction

Roasted Alaskan halibut, sun-dried tomato risotto, sweet pea relish,
crispy parsnips

DESSERT

Deep-fried cheesecake, caramelized banana crème anglaise,
salted caramel sauce

Pecan mini-tartelette, espresso ice cream, rum butter sauce

Vanilla bean chèvre cheesecake, espresso Callebaut chocolate ganache,
macarated berries

Taxes & gratuities not included