



BAZATI

# VALENTINE'S DAY

WEEKEND

NINETY-FIVE  
DOLLARS  
PER PERSON

*Pre-fixe Menu*

FEBRUARY  
11, 12, & 14TH

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## FIRST COURSE

### PUFFED CRISPY POTATOES WITH CAVIAR

mascarpone crème fresh, roasted gala apple sauce, kaluga caviar

### ROASTED BEEF TENDERLOIN CARPACCIO

soft poached egg, beets, fried capers, hazelnut aioli, winter truffle, toasted rye bread

### LOBSTER BRUSCHETTA A LA CATALANA

poached maine lobster, red onions, cucumbers, tomatoes, black olives,  
basil, lime, evo, celery, avocado mousse

## SECOND COURSE

### PAN SEARED WAGYU STRIP LOIN

roasted mixed mushrooms, baked treviso, sweet potato purée, port wine veal jus

### STUFFED CORNISH HEN

porcini mushrooms, fontina cheese, beef tenderloin, roasted potatoes,  
broccolini, winter truffles, natural jus

### LOBSTER RAVIOLI

maine lobster bisque, tomatoes, roman artichokes

## THIRD COURSE

### CHOCOLATE SOUFFLÉ

vanilla ice cream, mixed berries compote

### MANGO COCONUT PANNA COTTA

mango coconut custard

### CHOCOLATE COVERED STRAWBERRIES

fresh strawberries, semi sweet chocolate, hazelnuts