



# *Valentine's Day Dinner*

*Friday, February 14<sup>th</sup>, 2025*

*\$150 per person, tax & gratuity excluded*

*Starter, choice of*

*New England Clam Chowder ~ Sourdough Bread Bowl*

*Coconut Shrimp ~ Mango Dressing, Soba Noodle Salad*

*Bluefin Tataki ~ Lightly Seared & Sliced, Spicy Daikon Radish,*

*Furikake, Shallots, Grapefruit Wedges, Cilantro*

*Grilled Artichoke ~ Kefir Lime Aioli, Drawn Butter, Grilled Lemon*

*Gem Beet Salad ~ Sorrel Lettuce, Red Onion, Goat Cheese, Candied Pecans,*

*Golden Delicious Apple, White Balsamic Dressing*



*Champagne Sorbet Interlude*



*Entrée, choice of*

*Grilled Salmon ~ Confit Potatoes with Spinach & Peppers, Chives, Salmon Roe, Beurre Blanc*

*Grass-Fed Filet Mignon ~ Hasselback Potatoes, Grilled Broccolini, Bordelaise*

*Roasted Pork Loin ~ Brandy Apple Glaze, Mashed Potatoes, Haricots Verts*

*Shrimp Polenta ~ Spanish Chorizo, Peppers & Onions, Shrimp Bisque*

*Pineapple Teriyaki Tofu ~ Kafir Rice, Cabbage Slaw*



*Dessert, choice of*

*Fresh Strawberries & Mezcal Chocolate Sauce*

*Banana Crème Brûlée*

*Credit card will be taken for all reservations ~ 2-hour dining limit per party  
Reservations cancelled after Tuesday, 2/11/25 and no-shows will be charged the full menu amount per person.*

*21oceanfront.com ~ 949-673-2100 ~ @21oceanfrontrestaurant*