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FIFTY THREE  
BY THE SEA

# *Valentine's Day Menu*

*February 14, 2018*

*1<sup>ST</sup> COURSE*

CAVIAR AND AHI TARTAR  
WASABI, KIAWE SMOKE

*2<sup>ND</sup> COURSE*

MARINATED HOKKAIDO SCALLOP AND KAUAI SHRIMP  
GINGER OIL, CHERRY TOMATO

*3<sup>RD</sup> COURSE*

SMALL KINE FARMS KEIKI PORTABELLA PASTA  
LOCAL TRUFFLE BUTTER SAUCE, WAIMANA FARMS TKG EGG

*CHOICE OF ENTREE*

FRESH CATCH

MOROMISO CUCUMBER, HEART OF PALM AND CORN, CORN SHOOTS, CILANTRO

LOBSTER BOUILLABAISSÉ

FISH, OCTOPUS, MUSSELS, VEGETABLES, GARLIC AIOLI, CROUTON

GRILLED LAMB

BALSAMIC REDUCTION, BASIL PESTO, RATATOUILLE

ROASTED BEEF TENDERLOIN

CARROT PUREE, PEA SHOOTS, SNOW PEAS, PORT WINE REDUCTION,  
ROASTED POTATOES

VEGETABLE ENCHILADA

BURRATA CHEESE, SEASONAL VEGETABLES

*DESSERT*

STRAWBERRY TIRAMISU

\$125++ PER PERSON