

# THE WHARF

A VALENTINE'S WEEKEND MENU  
CHEF STEPHEN LOVE, CHEF DE CUISINE  
CHEF SYLVAIN PETT, PASTRY CHEF

## APPETIZER

BAKED BLACK MISSION FIGS \$24

Manchego, Speck Prosciutto, Pomegranate Glaze

## SALAD

DUCK CONFIT SALAD \$25

Crisp Frisee, Pickled Red Grape, Grape Tomato,  
Medjool Date, Chevre Goat Cheese, Crispy  
Shallot, Champagne Vinaigrette

## ENTRÉE

MARCHO FARMS GRILLED VEAL CHOP \$42

14oz Grilled Veal Chop, EVOO Whipped Potato,  
Grilled Asparagus, Rainier Cherry, Ginger  
Gastrique

NEW ZEALAND ROASTED RACK OF LAMB \$42

Rosemary Dusted NZ Rack of Lamb, Wild Mushroom  
Risotto, Baby Spinach, Port Wine Demi-Glace

## DESSERTS

COEUR CHOCOLATE \$12

Chocolate Cake, Chocolate Mousse, Fresh Raspberries

RED VELVET CLOUD \$20

Coconut Cream Cheese Mousse, Strawberry Mousse,  
serves two

