

Valentine's Day

FEATURE MENU

SHAREABLE APPETIZERS

VEGETABLE TEMPURA

Lightly tempura battered cauliflower, green beans and sweet pickles tossed in a Japanese spice blend of chili flakes, seaweed and sesame seeds. Served with maple chili dipping sauce 16.95

PRIME RIB YORKIES

Fresh yorkshire puddings filled with braised prime rib, crispy onion strings, sriracha horseradish aioli, green onion and truffle salt 19.95

FEATURE ENTREES

WATERMARK CHATEAUBRIAND

8oz beef tenderloin, topped with a brandy & red wine demi glace and crispy onion frites. Served with red skin garlic mashed potato and seasonal vegetables 45.99

MISO GLAZED SALMON

Miso glazed pan seared salmon served over broccolini, ginger carrots and long grain rice. Topped with enoki mushroom tempura and miso tea 36.99

