



\$59/PP

Fusion's Valentine's Day Menu



APPETIZER (choice of one)

Bronzed Dayboat Scallops

Lightly Bronzed jumbo Baja diver scallops, served on white truffle corn and dusted with pistachio pralines

Angus Filet Tataki

Thin sliced Angus filet flash-seared, served on a petit salad of sorrel watercress, and daikon sprouts. Splashed with a lime ponzu, ginger and wasabi aioli drizzle

SOUP

Slow simmered lobster bisque topped w/roasted pumpkin seeds and melted leeks

ENTREES (choice of one)

Braised Short Ribs

Rich burgundy braised boneless beef short ribs, served on pancetta polenta and topped w/roast shallot butter and mustard greens

Seared Hogfish

Split local caught hogfish filet, griddle seared to golden brown and served on tender wild mushroom mélange of oyster, beech, mataki and enoki mushrooms, accented with a light miso cream sauce

DESSERT (choice of one)

White chocolate crème brulee topped with fresh raspberries and crisp torched sugar crust

or

Long-stem chocolate dipped jumbo strawberries

