

# Norman

## VALENTINES DAY

**\$55**

### COURSE 1

#### Chioggia Beet & Chèvre

*soy-mirin glaze, shallot, mint*

#### Mixed Green Salad

*blood oranges, candied walnuts, red wine vinaigrette*

#### Cauliflower Soup

*pomegranate arils, paprika oil*

### COURSE 2

#### Saffron Risotto

*pink oyster mushrooms, amaranth  
+ add butter-poached lobster tail \$12*

#### Hanger Steak

*french whipped potatoes, roasted asparagus,  
red wine demi-glace*

#### Pan-Seared Mary's Chicken

*romesco, sun dried tomatoes, forbidden rice*

### COURSE 3

#### Flourless Chocolate Torte

*raspberry syrup, whipped crème fraîche*

#### Coconut Panna Cotta

*macerated berries, mint*

#### Ice Cream Trio

*vanilla, chocolate, strawberry sorbet*

### EXTRAS

#### Oysters MP

*mignonette, blood-red hot sauce, lemon*

#### Cheese & Charcuterie Plate \$25

*2 meats, 2 cheeses, honeycomb, cornichon, crostini*

#### Bob's Well Bread Half Baguette \$4

#### Marinated Olives & Almonds \$7