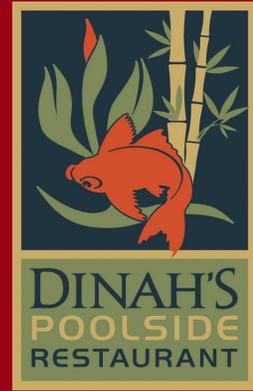


*Valentine's Dinner*  
*Thursday, February 14, 2019*



**First (choice of one)**

**Kabocha - Lobster Bisque**  
Lobster broth, kefir lime, coconut

**Caesar & Kataifi Prawns**

Petite romaine hearts, kataifi wrapped prawns, garlic pepper, parmesan

**Heirloom Beets**

Citrus, goat cheese, pistachio, fennel

**Second: (choice of one)**

**Filet Mignon "A La Dianne"**  
Wild mushrooms, broccolini

**Guinea Fowl**

Guinea fowl breast ballotine, au gratin potatoes, carrots, madeira sauce

**Organic King Salmon**

Bouillabaisse emulsion, leek, fennel, saffron potatoes, rouille

**Butternut Squash Ravioli**

Chanterelle Mushrooms, rainbow chard, brown butter, parmesan

**Third: (choice of one)**

**Madagascar Vanilla Panna Cotta**  
Passion Fruit, Coconut

**Chocolate Lava Cake**  
Raspberry, vanilla ice cream

**Sorbet**  
Seasonal

**\$75.00 Per Person** (excluding tax and gratuity)

*Executive Chef: Gerardo Naranjo*

*Reservations: 650.493.2844*



4261 El Camino Real, Palo Alto, CA 94306 | [www.dinahshotel.com](http://www.dinahshotel.com)

