
APHRODITE'S PREMIER DINNER MENU



FIRST COURSE

Smoked Dungeness Crab Cakes
Served with Yuzu Citrus Ginger Aioli
Roasted Golden Beets and Micro Greens

SECOND COURSE

Leek, Asparagus and Fontina Tartlet
Accompanied by Baby Red Romaine and Toy Box Tomatoes,
served with a Shallot Thyme Vinaigrette

ENTRÉE DUET

Roasted Filet Mignon
Topped with Sottocenere Cheese and Cabernet Demi Glace

And

Seared Halibut
With a Mango Papaya Salsa,
served with Rainbow Fingerling Potatoes

DESSERT

Sweetheart Sampler
Honey Vanilla Pot de Crème, Chocolate Dipped Strawberries
Chocolate Truffles and Fresh Fruit Tartlet