

PELICAN GRILL & BAR

VALENTINE'S DAY 2026



WELCOME BITE & DRINK

GLASS OF PROSECCO

KUMAMOTO OYSTER granny smith apple mignonette

FIRST COURSE

select one

LOBSTER CORN BISQUE brentwood corn | fennel | tarragon

- or -

HAND-MADE BURRATA baby artichokes | blood orange jam | toasted almonds

SECOND COURSE

select one

RICOTTA TORTELLONNI sage butter | parmigiano reggiano | toasted pine nuts

- or -

LEMON LINGUINI crème fraîche | russian ossetra caviar | chives

THIRD COURSE

select one

BAJA STRIPED BASS ruby grapefruit | kale | baby turnips | preserved lemon relish

- or -

AUSTRALIAN WAGYU CHATEAUBRIAND yukon gold potato mousseline | brussels sprouts | truffle jus

DESSERT

“JUBILEE” rose | chocolate torte | brandied cherries | apricot | almond ganache

VALENTINE'S 4-COURSE DINNER

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

*A 20% Staff Charge and 5% House Charge are added to menu prices. The entire Staff Charge is distributed to service personnel; the House Charge is retained by the Hotel to cover administrative, non-labor costs and is not a tip, gratuity or service charge for employees.

All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion.

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

