



Valentine's Day at 12 FARMS (3 Courses, \$65 per person)

First Course (Choice of one)

Jumbo Lump Crab Salad – Butter poached crabmeat, avocado, blood orange and baby lettuce

Toasted Farro Salad – Kambocha squash, sundried cherries, pumpkin seeds with a beet vinaigrette.

Carrot Ginger Miso Soup

Second Course (Choice of one)

Filet Mignon – Served with Asparagus and guanciale macaroni and cheese

Pan seared Halibut – orange scented jasmine rice with lemongrass ginger butter.

Beet Ravioli – fresh made pasta filled with ricotta, goat cheese and beets, served with a poppy seed butter sauce.

Third Course

A trio of chocolate desserts

Crème Brulee Cheesecake