COPLEY'S
ON PALM CANYON
RESTAURANT • BAR • PATIO

Valentine's Day 2024

CHOICE OF STARTER

ROASTED BUTTERNUT SQUASH SOUP Pineapple Relish
Or
CHICKEN & LEMONGRASS POT STICKERS Caramelized Fennel Ginger + Onions | Pickled Mushrooms | Miso, Sweet Soy + Bacon Dressing | Crushed Wasabi Peas
Or
HAWAIIAN AHI TACOS Avocado | Green Onion | Sesame Shell | Ginger Soy Emulsion | Tobiko
Or
CARAMELIZED MIXED BEET SALAD Roasted Grapes | Poached Pear | Granola | Warm Goat Cheese | Clove Honey + Mustard + Buttermilk Dressing
Or
CHICKEN & LEMONGRASS POT STICKERS Caramelized Fennel Ginger + Onions | Pickled Mushrooms | Miso, Sweet Soy + Bacon Dressing | Crushed Wasabi Peas
Or
POACHED MAINE LOBSTER Crushed Avocado & Green Papaya Salad | Crispy Corn Chips

CHOICE OF ENTRÉE

PRIME BEEF SHORT RIB & BRAISED LOBSTER TAIL Lobster Potato | Asparagus | Exotic Mushrooms | Tomato Bacon Jam | Garlic Merlot Reduction
Or
CHARRED- GRILLED NEW YORK STEAK Truffle French Fries | Baby Creamed Garlic Spinach | Caramelized Sweet Onion & Fennel
Or
ROASTED CAULIFLOWER & KING TRUMPET MUSHROOMS Spaghetti Squash | Baby Spinach | Golden Raisins, Lemon and Parsley | Thai Curry Dressing
Or
ROASTED HALF MUSCOVY DUCK Braised Spinach & Baby Kale | Sweet Corn | Duck Fat Roasted Tiny Potatoes | Citrus Duck Stock Reduction
Or
POMEGRANATE BALSAMIC GLAZED SCOTTISH SALMON Parsley Potato | Asparagus Baby Squash | Beurre Rouge Sauce | Tomato Bacon Jam
Or
BERKSHIRE PORK SCHNITZEL Roasted Romanesco | Ginger Apricot Bread Pudding | House Made Cranberry Sauce | Calvados Reduction
Or
AUSTRALIAN BARRAMUNDI Basil Scented Potato | Grilled Asparagus | Mushrooms Olives | Tomato Relish | Red Wine Butter

DESSERT

VALENTINE'S DAY DUO

$99 PER PERSON ++