

# Love

# PALIHOUSE style



## VALENTINE'S DINNER

BY CHEF BRENDAN COLLINS

Four courses with  
Champagne toast & Caviar

\*

\$170 / couple (+tax and gratuity)

THEHALLBRASSERIE.COM | 323 656 4020

## ROOM & GIFT PACKAGES

Classic Suite w/choice of  
Love Box or Pain Box  
& Dinner for two

Personalized gift shopping  
available with room

\*

Starting at \$745 (+taxes)

ROOMS@PALIHOUSE.COM | 323 327 9702

Rates are based on availability at the time of booking

## VALENTINE'S DINNER

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| AMUSE |

1oz Caviar

*buckwheat blinis & traditional condiments*

Champagne toast

| FIRST |

Black truffle cappellini

Tuna tartar,  
*avocado, cucumbers*

Caesar salad  
*poached egg, prosciutto*

Butternut squash soup  
*smoked almonds, ricotta*

| SECOND |

Filet of beef

*braised short ribs, local carrots*

Day boat local halibut  
*potato gnocchi, cauliflower, raisins*

Goat cheese ravioli  
*walnuts, baby beets, sherry vinegar*

Whole roasted chicken  
*green beans, potato purée, chicken jus*  
(to share with your loved one)

| LA FIN |

Assiette au chocolat