

Valentine's Dinner Menu

Beginnings

Roasted Tomato Soup

Roasted Vegetables / Natural Jus broth / Garlic / Fresh Basil 12

Grilled Octopus

Extra Virgin Olive Oil / Oregano / Lemon 22

Stuffed Dates

Pecan / Blue cheese / Bacon 14

Organic Greens

Red grapes / apples / onions / caramelized pecans /
Cranberries / blue cheese / Dijon mustard vinaigrette 13

Burrata Salad

Double Cream Mozzarella / Heirloom Tomato / Prosciutto / Arugula / EVOO 22

Heirloom Beets

Pistatsio Encrusted Feta / Chocolate-Raspberry Sauce 19

Main Course

Surf & Turf

Filet Mignon 8oz / Lobster Tail 8oz 90

Chilean Bass

Asparagus Risotto / Lemongrass- Beurre Blanc Sauce 48

Australian Rack of Lamb

Herb encrusted / mushroom risotto / leeks / Zinfandel reduction 46

Certified USDA Prime Filet Mignon

Roasted Potatoes / Grilled Asparagus / Béarnaise Sauce 48

Certified USDA Prime Rib Eye 14 oz

Roasted Potatoes / Garlic-Butter Sauce 45

Veal Osso Bucco

Wild Mushroom Risotto / Sweet Vermouth Sauce 45

Herb Crusted Mary's Chicken

Roasted Roots / Natural Au Jus 30

Wild Shrimp & Maine Scallops

Saffron Risotto / arugula / feta / tomato-garlic sauce 40

Lobster Ravioli

Wild mushrooms / fennel / bourbon cream sauce 32

Dessert

Cheesecake - Chocolate Temptation - Vanilla Bean Crème Brûlée

Raspberry Soufflé / Sticky Toffee Pudding / Bread pudding 12

