

VALENTINE'S PRE-FIXED DINNER – Pricing Based on Entrée Selection

Course I. Amuse Bouche

Grilled Flatbread, spiced blueberries, chevre cheese with caramelized onion & fried prosciutto

Course II. Choose One - Additional Course \$10

CHEESE BOARD domestic & imported cheeses garnished with pickled beets, black pepper-honey seasoned nuts, wild berry chutney, & complimentary accouterments

ROSEMARY POTATO SOUP our classic creamy soup with red potatoes, touch of rosemary, & cream

BAKED BRIE with toasted almonds, roasted garlic, apple –herb slaw & toasted breads

SPINACH CRAB SALAD dijon vinaigrette, artichoke, shaved parmesan, panko-crusted crab cake, dill aioli

LAMB EMPANADAS slow braised shank, onion, herb stuffed pastry with a bold chermoula sauce

RISOTTO creamy lobster stock bisque, touch of sherry, fresh tarragon, parmesan reggiano cheese

Course III. Choose One - Pre-fixed price based on entrée selection, noted below

TENDERLOIN Our in-house center-cut tenderloin open flamed cooked, glazed in espresso-port reduction, over 3-cheese potato galette & grilled asparagus \$80

SEAFOOD Pan seared sea scallops over a curried carrot sweet potato puree with a roasted garlic beurre blanc, thick cut smoked bacon topping, onion marmalade & toasted pepitas as garnish \$78

CHICKEN Osso buco chicken francese over pappardelle with a lemon-white wine -butter sauce, shallot, charred asparagus, and finished with fresh basil and shaved parmesan \$65

DUCK Smoked duck breast basted with a house made cherry-bbq sauce, laid on a bed of creamy potato puree, accompanied by grilled asparagus, and finished with a sweet-sour chipotle cherry salsa \$75

PORK Roasted tomato, pork shoulder, garlic gnocchi ragu with wild mushroom, smoked onions, swiss chard topped with carved pork loin & olive tapenade \$68

Course IV. Choose One

Pecan Tart with a butterscotch drizzle

Lemon Poppy Seed Bread Pudding with lemon curd glaze

Ghirardelli Flourless Chocolate Cake with macerated strawberries