

Valentine's Day

PRE FIXE \$89 • WINE PAIRING \$38

First Course

OVEN ROASTED OYSTERS
chartreuse butter, bacon, bread crumbs

– OR –

PETITE WEDGE SALAD
bacon, blue cheese, tomatoes

– OR –

SIGNATURE LOBSTER BISQUE
puff pastry

– Recommended Wines –

Moët et Chandon, Imperial Brut, Champagne, France
2018 Labaille L'Authentique, Sancerre, France

Second Course

SEARED DIVER SCALLOPS
butternut squash, brown butter, apple

– OR –

MUSHROOM TRUFFLE RAVIOLI
parmesan, pine nuts, baby spinach

– OR –

LAMB LOLLIPOPS
minted jus, gremolata

– Recommended Wines –

2018 Emile Beyer, Pinot Blanc, Alsace, France
2015 Viña Sastre Crianza, Tempranillo, Ribera del Duero, Spain

Third Course

BRAISED BEEF SHORT RIB
boursin, polenta, brussels sprouts, baby carrots
filet mignon enhancement \$18

– OR –

EUROPEAN SEA BASS
fennel, orange, fresno chilies

– OR –

PRIME RIB EYE STEAK DIANE FOR 2
whipped potatoes, creamed spinach

– Recommended Wines –

2017 Flowers, Chardonnay, Sonoma Coast, California
2017 Daou Reserve, Cabernet Sauvignon, Paso Robles, California

Fourth Course

WHITE CHOCOLATE & STRAWBERRY MOUSSE CAKE

– OR –

CHOCOLATE FUDGE CAKE
– a steakhouse classic –
dark chocolate ganache, dark chocolate mousse

– Recommended Wine –

Croft, Fine Tawny Porto, Portugal