



Valentine's Day
4-Course Menu | \$79 per person
4:00 p.m. — 9:00 p.m.

Amuse Bouche

First Course to share:

Lobster Risotto Fritters

Tarragon & Lemon Aioli | Arugula Salad | Main Lobster

or

Striploin Fondue

Goat Cheese | Blackened Strip Steak | Arugula | Grape Tomato

Second Course choice of:

Arugula & Prosciutto Salad

Crispy Chickpeas | Parmesan Cheese | Creme Fraiche & Rosemary Vinaigrette | Marinated Olives

or

Sweet Potato Soup

Brown Butter & Sage Crostini

Third Course choice of:

Pan Seared Salmon

Roasted Okinawan Potatoes | Grilled Pea Shoots & Asparagus | Honey & Bourbon Glaze

Seared Scallops & Grits

Organic Grits | Blistered Grape Tomatoes & Spinach | Saffron Beurre Blanc

Grilled 8oz Fillet

Au Gratin Potatoes | Carrot Puree | Roasted Root Vegetables | Tarragon Sherry Jus

Stuffed Chicken Roulade

Yukon Mashed Potatoes | Sautéed Organic Mushrooms | Chicken & Thyme Gravy

Brown butter Truffle Ravioli

Ricotta & Black Truffle Ravioli | Sautéed Mushrooms | Grape Tomatoes | Spinach | Brown Butter White Wine Sauce

Fourth Course

Strawberry & Vanilla

Strawberry Goopy Butter Cake | Macerated Strawberries | Whipped Cream

Chocolate & Spice

Chocolate Torte | Chili Caramel | Chocolate Truffle