



VALENTINE'S DAY THREE-COURSE MENU

Welcome Bubbles

FIRST COURSE

Choice of one

Casanova's Oysters ménage a trois of boutique oysters

Blue Point (Connecticut) — Kumamoto (Washington State) — Beausoleil (New Brunswick)

Asparagus Prosciutto Roll herb dijon vinaigrette, lemon dressed frisée, edible orchids

Gulf Rock Shrimp Bruschetta heirloom grape tomato, fresh mozzarella, sundried tomato pesto, roasted focaccia bread

SECOND COURSE

Choice of one

Classic Caesar chopped hearts of romaine, house made croutons, grated parmesan, roasted garlic caesar dressing

Tri-colored Roasted Beet Stack layered with goat cheese, zesty arugula, toasted pine nuts, sweet red wine vinaigrette

She Crab Bisque loaded with crab, finished with cream sherry, orange tobiko caviar, fresh chives

THIRD COURSE

Choice of one

Served with seasonal vegetables

Boursin Stuffed Chicken garden rosemary, butter roasted fingerling potatoes, bordelaise sauce 62

Duel Lobster Tails two 5oz charbroiled, served together, bookended, with mashed potatoes and drawn butter 72

Pistachio Crusted Scallops grilled fennel, orange segments, orange-ginger sauce with mashed potatoes 65

Stuffed Gulf Grouper jumbo lump crab, butter roasted fingerling potatoes, basil garlic beurre blanc 68

Roasted Prime Rib of Beef slow roasted for tenderness, served with horseradish cream, mashed potatoes, shallot port wine au jus 65

Filet Mignon 8oz full cut filet, charbroiled, butter roasted fingerling potatoes, bordelaise sauce and side of onion marmalade 70

SWEETS

Optional

Peach Melba almond cookie cup, vanilla ice cream, poached peaches, raspberry coulis 10

Frangelico Hazelnut Chocolate Mousse shaved white chocolate 10

Strawberry Honey Crème Brulee 10

General Manager *Robert Johnson* / **Executive Chef** *Anthony Cilmi*

WHITE WINE

Sparkling

	glass	btl
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54
Veuve Clicquot 'Yellow Label', Reims France		95

Pinot Grigio

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy	14	54

Sauvignon Blanc

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	46
Squealing Pig, Marlborough New Zealand		58

Chardonnay

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands	15	58
Cakebread, Napa Valley		80

Other White Varietals

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

COCKTAILS

Local Favorites

Strawberry Balsamic Martini Tito's Vodka, fresh Lime Juice, muddled Strawberries, Balsamic Vinegar and a splash of Sprite 11

Smoked Old Fashioned Bulleit Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 12

Fall Fashioned Maker's Mark Bourbon, Cinnamon, Apple Cider and Black Walnut Bitters, Over a Cinnamon Stick Ice Cube with Pumpkin Spice Rim 12

The Harvest Martini Tito's Vodka, Lillet Blanc, Lemon Juice Pear Syrup with a Rosemary Sprig 13

Old Flames

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13

South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

Apple Cider Sangria Canyon Road Merlot, Apple Cider, Apple Schnapps, Brandy, Fireball with a Cinnamon Stick 10

RED WINE

Rosé

Sophia Coppola Rosé, Monterey	10	38
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Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	10	38
Carmel Road, Monterey County	11	42
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54
La Crema, Sonoma Coast		55
Copain Tous Ensemble, Mendocino		60

Merlot

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

Cabernet

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58
Freemark Abbey, Napa Valley		90

Other Red Varietals

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46

ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS