

Valentine's Day Menu

STARTERS

Choice of One

Lobster & Corn Chowder

Fresh Oyster on Half Shell cocktail sauce, mignonette sauce

Grilled Bruschetta cherry tomato, basil, garlic, boursin cheese

FIRST COURSE

Choice of One

Smoked Salmon Salad baby frisée mix, cucumber, avocado, red onion, cherry tomatoes, lemon-dill vinaigrette

Baby Arugula Salad asian pears, candid walnut, blue cheese, champagne vinaigrette

SECOND COURSE

Choice of One

Surf & Turf 5 oz. beef filet & jumbo prawns with asparagus, brussels sprouts & marble potato hash, roasted garlic-herb butter

Seafood Medley 4 oz. salmon, scallop, shrimp, mussel, wild mushroom risotto, champagne cream, truffle oil

Tomatoes & Mozzarella Ravioli roasted garlic, artichoke, romesco sauce

THIRD COURSE

Chocolate-Raspberry Heart seasonal berries, whipped cream

WINE BOTTLE SPECIALS

Bottle Napa Cellars Chardonnay 45

Bottle Chandon Brut 50

Bottle Copain "Tous Ensemble" Pinot Noir 45

65 Per Person

General Manager *Keith Wolfe* | **Chef** *Walter Wong*

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food illness, especially if you have certain medical conditions.

