

Wine, Dine & Be Mine

FEBRUARY 14th & 15th 2020 ♥ 4 Courses for \$60

Tease

LOBSTER BISQUE

crabmeat, tarragon, sherried crème fraîche

First Kiss

GOLDEN BEET CARPACCIO

roasted potato & frisée salad, laura chenel goat cheese, spicy basil oil & basil

MAINE LOBSTER & ASPARAGUS RISOTTO

citrus basil brown butter

HEIRLOOM TOMATO SALAD

baby spinach, shaved fennel, candied pine nuts, point Reyes blue cheese & red wine shallot dressing

CRAWFISH RAVIOLI

lobster parmesan cream

The Courtship

ANGUS FILET MIGNON

roasted garlic whipped potatoes, asparagus, burgundy truffle sauce

ROSEMARY CRUSTED RACK OF LAMB

fennel & gruyère cheese gratin, brussels sprouts & rosemary demi

PAN SEARED DIVER SCALLOPS

baby spinach & saffron risotto, yellow tomato-basil sauce

PAN ROASTED CHILEAN SEA BASS

heirloom tomatoes, roasted radicchio, cannellini beans & crawfish lemon-caper sauce

Sweet Endings

MARQUE CHOCOLATE

bittersweet chocolate mousse, chocolate genoise, chocolate mirror & raspberry sauce

VANILLA BEAN CRÈME BRÛLÉE

fresh raspberries

MOLTEN CHOCOLATE CAKE

anglaise sauce, whipped cream