

Wine, Dine & Be Mine

FEBRUARY 13th & 14th 2021 ♥ 4 Courses for \$60

Tease

AHI TARTARE ON WAFFLE CRISP
avocado, cucumber, citrus olive tapenade

First Kiss

MAINE LOBSTER & SAFFRON RISOTTO
asparagus, basil, lemon brown butter

ROASTED ASPARAGUS & BURRATA SALAD
lemon, evoo, parsley

JUMBO SHRIMP COCKTAIL
radicchio & fennel slaw, lemon, classic cocktail sauce

BRAISED SHORT RIB & PARSNIP POTSTICKERS
roasted garlic & rosemary demi, fresno chiles

The Courtship

ANGUS FILET MIGNON
roasted garlic & gruyère cheese potato gratin, asparagus, red wine truffle sauce

ROSEMARY CRUSTED RACK OF LAMB
fennel & parmesan whipped potatoes, buttered broccolini, rosemary demi

PAN SEARED JUMBO SCALLOPS
yellow tomato & basil citrus risotto, baby spinach, lobster sauce

PAN ROASTED CHILEAN SEA BASS
arugula, lemon, crispy shallots, american caviar sauce

Sweet Endings

RASPBERRY & VANILLA BEAN CRÈME BRÛLÉE
raspberry sauce

MOLTEN CHOCOLATE CAKE
crème anglaise, whipped cream

WHITE CHOCOLATE & STRAWBERRY MOUSSE
almond tuile cup, toasted almond crumbs

