

Wine, Dine & Be Mine

SATURDAY, FEBRUARY 20th 2021



4 Courses for \$55 or A La Carte

Tease

AHI TARTAR ON WAFFLE CRISP
Avocado, cucumber, citrus olive tapenade

First Kiss

MAIN LOBSTER & SAFFRON RISOTTO \$16
asparagus, basil, lemon brown butter

JUMBO SHRIMP COCKTAIL \$15
Radicchio & fennel slaw, lemon and classic cocktail sauce

The Courtship

ANGUS FILET MIGNON \$36
roasted garlic & gruyere cheese potato gratin, asparagus, red wine truffle sauce

PAN ROASTED CHILEAN SEA BASS \$36
arugula, lemon, crispy shallots and American caviar sauce

Sweet Endings

RASPBERRY & VANILLA BEAN CRÈME BRULLE \$ 9
raspberry sauce

MOLTEN CHOCOLATE CAKE \$9
anglaise sauce, whipped cream

CRUWINEBAR.com