

Valentine's Day 2023

Seven-Course Dinner

♥ February 11, 12, 13, 14, 15, 16, 17, 18 ♥

Seatings at 5:00 & 5:30, 6:00 & 6:30

7:00 & 7:30, 8:00 & 8:30

9:00 & 9:30, 10:00 & 10:30

\$97 per person dine-in or to-go

- add \$10 for special booth seating or private dining (green house, wine room, wine cellar)
 - add \$39 for dozen red roses
 - add \$19 for surf and turf or double lobster
- includes wine and champagne, gratuity not included

Reception

Oyster Tempura with pancetta hollandaise and crispy leeks

Appetizer

Shrimp and Lobster stuffed Ravioli with Meyer-lemon, ricotta, lobster emulsion, crisp parmigiano, oven dried tomato and basil olive oil drizzle

Salad

Lolla Rosa and frisee with wheat berries, pomegranates, red wine poached pear, chevre, sweet pecans and Champagne vinaigrette

Small plate

Pan Seared Day Boat Scallop with toasted walnut beurre blanc, apple-celeriac puree and roasted butternut squash

Intermezzo

Hibiscus lemon sorbet

Entrée

Pan Roasted Filet Mignon or Grilled Lobster Tail served with rock shrimp risotto and sauteed broccoli rabe

Dessert

Chocolate Mousse garnished with raspberries

Vanilla Custard Tart with forest fruit

Grand Marnier crème brulee with Passion Fruit

Dark & Milk Chocolate Caramel with Sea Salt