



VALENTINE'S DAY

2.14.19

Two Starters, Two Entrees, One Shared Dessert
One bottle of Champagne or House Wine (Red or White)

FIRST COURSE

Fresh Ricotta Crostini
Wild Flower Honey, Candied Pecans

Berry Mesclun Salad
Apples, Fennel, Pistachio, Blue Cheese, Balsamic Vinaigrette

Grilled Shrimp
Espelette Pepper, Garlic, Brown Butter

Gorgonzola & Cheddar Fondue
Tenderloin, French Baguette
To share option

SECOND COURSE

Pan Roasted Chicken
Spatzal, Wild Mushroom, Fava Beans, White Wine Butter Sauce

Artichoke Ravioli
Spinach, Tomato, Garlic Puree, Crispy Artichokes, Cream

Stuffed Lobster
Blue Crab, Shiitake Mushrooms, Sundried Tomatoes
Spinach, Panko Crumbs

Classic Filet Mignon
herbed butter, roasted potatoes

DESSERT

Butter Cake
Caramel Sauce, Strawberry Glaze, Vanilla ice Cream

Chocolate Fondue
Cakes, Strawberries, Marshmallows, Crushed Nuts

\$140 Per Couple , plus tax and service charge

Menu subject to change without notice

* DENOTES: IT MAY BE A LITTLE SPICY; Please alert your server to any special dietary requirements or allergies. 22% gratuity included for parties ;
Credit Cards Split to a Maximum of 4.