

VALENTINE'S DAY 2019

We will be serving a three course prix-fixe menu.
Now accepting reservations from 5:00-10:00pm.

ANTIPASTI

Lobster Caesar, Parmesan Frico Cup

Citrus Salad, Bibb Lettuce, Pomegranate, Avocado, Goat Cheese

Stuffed Mushrooms, Sausage, Spinach, Mascarpone, Panko Crumbs

Crispy Fried Oysters, Remoulade, Orzo Salad

Balsamic Glazed Quail, Goat Cheese Polenta

Tuna Tartare, Avocado, Radish, Sriracha Aioli

SECONDI

Pan-Seared Scallops, Parmesan Risotto, Cauliflower, Wilted Spinach

Center Cut Sirloin, Wild Mushrooms, Barolo Demi-Glace

Surf & Turf- Filet Mignon, Shrimp and Lobster Ravioli, Limoncello Cream

Braised Beef Short Rib, Saffron Risotto, Asparagus

Three Cheese Baked Pasta, Roasted Vegetables, Basil Chiffonade

Crabmeat-Stuffed Sole, Angel Hair, Julienne Vegetables

Baby Rib Lamb Chops, Rosemary, Pomegranate Glaze, Crispy Shallots

DOLCI

Fresh Fruit Tart, Mascarpone Cream

S'Mores Martini

Flourless Chocolate Cake, Coconut Gelato

Wild Berry Sorbet, Fresh Berries

Tiramisu

Tre Cioccolata, All Things Chocolate

Lemon Cream Cupcake, Limoncello Gelato

\$55/person, excludes tax and gratuity. Menu subject to change due to product availability.