

VALENTINE'S DAY MENU

APPETIZER (Choice of one)

- **SALMON BELLY & SCALLOPS**

Pan seared salmon belly & scallops, orange supreme brule, citrus fennel salad, salted walnut & orange glaze.

- **BEEF CARPACCIO**

Our thin- sliced angus beef, watercress salad, parmesan cheese dress with a homemade Dijon mustard aioli.

CHOICE OF ONE

- **LOBSTER BISQUE**

A creamy lobster soup, infused with cognac.

- **CAESAR SALAD**

Hearts of romaine lettuce, crispy house made croutons & shredded parmesan cheese, served with our house made Caesar dressing.

ENTRÉE (Choice of one)

- **FILET MIGNON ROSSINI**

An oven roasted tender filet on top of a buttery crostini, pan seared salami, anna potatoes, caramelized baby carrots, green peas & basil puree, an infused of truffle mushroom and a cabernet reduction sauce.

- **CHILEAN SEABASS FILET**

A pan seared filet of fresh Seabass, a medley of sweet & russet potatoes, sautéed aioli baby bok choy, chart red beet, tapenade of black olive, bourbon passion beurre blanc, caviar of passion fruit.

DESSERT (Choice of one)

- **RED VELVET CAKE WITH A PROSECCO RAINDROP**

Moist thin layered red velvet cake, prosecco gelatin raindrop, macerated strawberries.

- **CHOCOLATE WHISKERS**

Absolut vanilla, Godiva Dark and White Chocolate liqueur. Garnished with chocolate rim.

\$49.99 PLUS TAX

"We abstain to do any substitution, thank you".

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.