



Valentine's

Three Course Dinner

\$75 per person

STARTERS

Pistachio Crusted Scallops

citrus beurre-blanc, crisp prosciutto

Brie & Strawberry Salad

spinach, candied pecans, honey balsamic

Lobster Bisque

gruyere toast, crème fraiche

LARGE PLATES

Cocoa Rubbed Ribeye

chipotle hollandaise, truffle parmesan frites, asparagus

Butter Poached Chilean Seabass

lemon dill linguini, parmesan roasted acorn squash

Confit Duck Leg

roasted golden beets, pesto roasted fingerling, cherry jus

DESSERT

Crème Brulee

Chocolate Dipped Strawberry Cake

Raspberry Dacquoise (GF)