

VALENTINE'S DAY *menu*

STARTERS:

- Lobster Ravioli with Chili Tomato Fondue Creme
- Green Pea Arancini with herby lemon dipping sauce

MAIN COURSE:

- Linguine with Shrimp Scampi
- Prime Rib with Red Wine Demi Sauce, Honey Lemon Glazed Tri Color Baby Carrots with Pistachios
- Chilean Seabass over Asparagus, Risotto with Saffron Foam, Salmon Caviar with Charred Citrus Cream Supreme
- Short Rib with Port Wine Reduction, Truffle Mashed Potatoes, Brussels with Candied Pecans, Pomegranate, and Aged Goat Cheese

SOUP & SALAD:

- Baby Kale Salad with Candied Walnuts, Cranberries, Roasted butternut Squash, Golden Beets, Shaved Carrot Ribbons, Red Cabbage, Aged Feta Cheese, with Golden Balsamic Vinaigrette
- Brandy Lobster Bisque or Butternut Squash

DESSERT:

Chocolate Dipped Cherries or Strawberries

PAIR IT WITH WINE:

Pairs best with seafood- Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose
Pairs best with steak- Pinot Noir, Merlot, Cabernet, Cotes du Rhone

**2 course meal:
Salad, Entree, &
Dessert
\$90**

**5 course meal:
Starter, Entree,
Soup/Salad, Dessert,
& choice of Wine
\$150**

*Happy
Valentine's
Day*