

Valentine's Day Three Course Menu

\$85 for Two

add our sommelier's wine pairing selections for \$25 per person

Available Friday, Feb. 10th – Tuesday, Feb. 14th

STARTER *(choose one each)*

SHAVED SERRANO HAM

with quince paste, manchego cheese, crostini

BRUSCHETTA

with brie, date-walnut chutney and saba

BABY SPINACH

prosciutto di parma, candied pecans, golden raisins, apples and maple-sherry vinaigrette

ENTRÉE *(choose one each)*

GRILLED TOP SIRLOIN*

goat cheese potato pave, thumbelina carrots, brussels sprouts and chimichurri

LOBSTER RISOTTO

pancetta, black trumpet mushrooms and grana padano

PAN SEARED SEA BASS

spinach infused israeli cous cous, apple-bourbon gastrique and curry oil

DESSERT FOR TWO *(choose one to share)*

DOUBLE CHOCOLATE TORTE

with pink peppercorn mousse

OR

HONEY-LAVENDAR BRIE CHEESECAKE

pine nut shortbread

all items are available à la carte

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.