

Happy Valentine's Day!

SELECT ONE FROM EACH COURSE

First

LOBSTER COCKTAIL

granny smith apple, celery root, butter lettuce

BUTTERNUT SQUASH BISQUE

brown butter, spiced croutons

WINTER HARVEST SALAD

baby greens, butternut squash, pears, honey vinaigrette

Second

ROASTED MUSHROOM PAPPARDELLE

truffle cream

ROASTED HALIBUT

marble potatoes, american caviar, fumet

OYSTERS CASINO

roasted red pepper, bacon, breadcrumbs, lemon butter

Third

BRONZINI

parmesan risotto, reggiano

SEARED TUNA*

sesame crusted, misoyaki glaze, shiitake mushrooms, napa cabbage

FILET MIGNON*

paired with one side and one sauce of your choosing

DRY-AGED BONE-IN COWBOY RIBEYE* (+25)

paired with one side and one sauce of your choosing

TOMAHAWK* (+45)

paired with one side and one sauce of your choosing

A La Carte Enhancements:

lobster mac & cheese 25, crab oscar 18, 6oz lobster tail 32, seared diver scallops 26

Sauces:

béarnaise, truffle butter, au poivre, blue cheese butter

A La Carte Sides:

15 each

mac & cheese, whipped potatoes, brussels with bacon & shallot jam, grilled asparagus with hollandaise, creamed corn, fries, creamed spinach

Fourth

WARM BUTTER CAKE

lemon butter cake, blueberry compote, vanilla ice cream

CHOCOLATE MOUSSE

fresh berries

150 per guest before tax & gratuity | wine pairing add 80 per person

PRIX FIXE MENU MAY NOT BE SHARED

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES YOUR RISK OF FOOD-BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, AND WE WILL DO OUR BEST TO ACCOMMODATE THEM.

Supplemental Wine Pairing

WINE PAIRING 80 PER PERSON

Beginnings

RUINART BRUT ROSÉ

First

ROYAL PRINCESS CHARDONNAY, SONOMA COAST, CALIFORNIA 2023

Second

DE LA BOUE PINOT NOIR, WILLAMETTE VALLEY, OREGON 2023

Third

CHÂTEAU LESTAGE-SIMON, BORDEAUX, FRANCE 2018

OR

DOMAINE TREMBLAY PETITE CHABLIS, BURGUNDY, FRANCE 2024

Fourth

QUINTA DO VALLADO TAWNY 10YR PORT
