



Valentine's Dinner Menu

\$110 per person
\$140 per person with Wine Pairing

Champagne toast

FIRST COURSE

Ricotta Ravioli, Chioggia Beet Velvet, Trumpet Mushrooms

or

Compressed Watermelon, Cured Salmon, Mint Vinaigrette

SECOND COURSE

Seared Day Boat Scallop , Roasted Shishito Pepper, Crushed Marcona Almonds and Lemon Caviar

or

Porcini Mushroom Crème with Austrian Pumpkin Seed Oil

ENTREE

Coffee & Brown Sugar Rubbed Beef Tenderloin, Gold laced Yukon Puree, Miniature Vegetables

or

Poached Stuffed Dover Sole Filet with Lobster Mousse

DESSERT

Chocolate Covered Strawberry Tort with Godiva Chocolate Ganache

*Parties of 6 or more are subject to a 20% service charge and applicable tax.
Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness*