

## ~ Valentine's Special ~

\$125

\$175 with Wine Pairing

Butternut Squash Velouté

*Applewood Smoked Bacon, House Made Crouton*

Moët & Chandon Imperial Brut | Champagne | FR



Strawberry Burrata Salad

*Baby Arugula, Candied Pecan*

*Strawberry Vinaigrette, Aged Balsamic Glaze*

Château Minuty Prestige | Provence | FR | 2024



Butter Poached Maine Lobster

*Arugula Risotto, Vine Ripe Cherry Tomato, Rainbow Carrot*

*Lobster Cream Sauce*

Hartford Court Chardonnay | California | USA | 2023



Pan Seared Wagyu Short Rib Steak

*Potato Gratin, Sautéed Broccolini, Hen of the Woods Mushroom*

*Truffle Demi Glaze*

Château du Parc "Café du Parc Private Label" | Bordeaux | FR | 2016



Assorted Desserts

Rene Geoffroy "Ratafia" | Aÿ | FR

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*