

# Happy Valentine's Day

**3 COURSE MEAL \$75 PER PERSON**

**4 COURSE MEAL \$85 PER PERSON**

Coupons, discounts or promotions are not valid on this limited menu.

No split plates | No substitutions on items

Additional 20% gratuity is added on each bill for your convenience | 2.99% service charge

Add on wine pairings for each course

3 course \$30 -- 4 course \$35

Select one from each category

## Course 1

**Ahi Tuna Crudo**--crispy wonton wrap | citrus soy grapefruit reduction | wasabi slaw

**Mussels**--spicy garlic white wine sauce | crostini

**Mini Truffle Cheese Sandwiches**--smoked tomato bisque | balsamic reduction

**Tenderloin Brulee Bombs**--2 grilled beef tenderloin medallions | broiled gorgonzola | orange tarbinado sugar | port wine demi

**Shrimp Ceviche**--shrimp cured in fresh citrus juices | cucumber | red onion | avocado | wonton crisp

## Course 2

**\*\*Served with Green Beans | Loaded Potatoes**

**++ Served with Green Beans | Roasted Red Pepper, Chive & Prosciutto Risotto**

**\*\*Truffle Crab Tenderloin**--8oz. prime tenderloin | truffle butter poached blue crab

**\*\*Porterhouse**--16oz. angus porterhouse | caramelized onion bourbon bacon jam

**\*\*Lamb Porterhouse**--served medium-rare | rosemary red wine glaze

**\*\*Prime Ribeye**--pittsburg style blackened ribeye | firecracker butter | poached lobster meat

**++Prosciutto Wrapped Alaskan Halibut**--saffron thyme beurre blanc

**++Tasmanian Salmon**--cherry bourbon balsamic glaze

**++Herb Dusted Red Snapper**--fresh herbs | lobster cream sauce

**++Marinated Quail**--stuffed with wild rice | mushrooms | spicy sausage | cranberries | orange zested grand mariner demi glaze

## Course 3

**Better Than Sex Cake**

**New York Cheesecake w/ Fresh Berries for TWO | Carrot Cake for TWO**

Make it a 4 course meal--Enhance your meal with one of the following:

**Vanilla Poached Lobster Salad**--baby spinach | pecan crusted goat cheese | fresh strawberries | lemon blueberry vinaigrette

**Cirtus Strawberry-Avocado Salad**--naval & blood oranges | strawberries | avocado | red onion | goat cheese | mixed greens | strawberry poppyseed dressing

**Butternut Squash Bisque**--garnished w/ roasted squash | chives | cinnamon creme fraiche | wonton toast

**Caprese Burrata Salad**--mixed greens | cherry tomatoes | fresh basil | balsamic glaze | truffle oil | grilled sourdough