

# HAPPY Valentine's Day

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

**ADD ON WINE PAIRINGS FOR \$30**

*Select one from each category*

## Course 1

mussels- coconut curry sauce | crostini

mini truffle cheese sandwich- smoked tomato bisque | balsamic reduction

snapper ceviche-snapper cured in fresh citrus juices | cucumber | red onion |  
avocado | wonton crisp

citrus strawberry salad- naval & blood oranges | strawberries | red onion | goat  
cheese | mixed greens | strawberry poppyseed dressing

lobster bisque w/ crostini

## Course 2

\*\*served with green beans | au gratin potatoes

++served with green beans | merlot, wild mushroom & asiago risotto

\*\*truffle crab tenderloin- 8oz prime tenderloin | truffle butter  
poached blue crab

\*\*porterhouse-20 oz. angus porterhouse | caramelized onion  
bourbon bacon jam

\*\*hanger steak- 10oz hanger steak | sweet chili chimichurri

\*\*pork chop- served medium | chutney

\*\*prime ribeye- 12 oz prime ribeye | truffle portobello butter

++seabass- 8oz filet | melt in your mouth deliciousness (seriously no joke), rubbed  
in our house grill seasoning, and grilled to perfection (**\$10 upcharge**)

++king salmon- gremolata | lemon caper buerre blanc

++halibut- sweet maui onion chip encrusted | smoked dijon mustard aioli  
lobster ravioli-sage brown butter sauce

## Course 3

better than sex cake

espresso cheesecake

carrot cake for TWO

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