

Valentine's Day 2025

1st Course

choice of

Chicken Cordon Bleu Soup

or

Crab Cakes with Chipolte Lime Aioli

2nd Course

*Arugula and Spring Mix Tossed with Blood Orange Segments
Sliced Red Onions, Goats Cheese and Toasted Almonds
Drizzled with a Citrus Vinaigrette*

3rd Course

choice of

Duck Breast

*Seared Duck Breast with a Mixed Berry Balsamic Reduction
Served with Yukon Mashed Potatoes and Green Bean Amandine*

Prime Ribeye

*14oz Hand Cut Prime Ribeye, Seared to your Specification
Topped with an Herb & Horseradish Compound Butter
Served with a Loaded Baked Potato and Roasted Broccolini*

Lamb Chops

*Mint and Rosemary Encrusted New Zealand Lamb Chops
Drizzled with Raspberry Chimichurri
Served over Roasted Garlic Mashed Potatoes and Roasted Asparagus*

Halibut

*Seared Halibut Topped with a Flavorful Mixture of Capers
Tomatoes, Roasted Garlic and Red Onions
Served with Cous Cous and Sautéed Baby Greens*

Lemon Ricotta Gnocchi

Tender Potato Gnocchi

*Tossed with Spinach and a Flavorful Lemon Ricotta Cream Sauce
Topped with Grated Parmesan and Lemon Zest*

4th Course

choice of

White Chocolate Raspberry Cheesecake

or

Red Velvet Cake

\$85 Per Person

Plus Tax and 20% Service Charge

*Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish
could be potentially hazardous to your health*