

HAPPY VALENTINE'S DAY!

FIRST  
COURSE  
*choose one*

ROASTED OYSTERS  
Honey chipotle glaze, aged romano

SHRIMP, SPINACH, & GOAT CHEESE STRUDEL  
Champagne butter

SECOND  
COURSE  
*choose one*

WILD MUSHROOM BISQUE  
Crème Fraiche, chives

BIBB LETTUCE SALAD  
Roasted beets, toasted pecans,  
creamy mustard vinaigrette, balsamic glaze

THIRD  
COURSE  
*choose one*

GRILLED FILET MIGNON  
Truffled shallot sauce, au gratin potatoes, carrot puree

ATLANTIC HALIBUT  
Sautéed with creamed corn, bacon, polenta cake,  
crispy leeks

CLASSIC VEAL PARMESAN  
Topped with fresh mozzarella, tomato

DESSERT  
COURSE  
*choose one*

WARM CHOCOLATE CAKE

GRANDE MARNIER CRÈME BRÛLÉE

\$75.00 per person (plus tax and gratuity)

Due to supply chain issues, menu subject to change at short notice

Optional wine pairing \$35.00 per person (plus tax and gratuity)