



# VALENTINE'S DINING MENU

Tuesday, February 14

## 3 COURSE DINNER

\$45 / person including gratuity and tax

Goat cheese, endive and walnut ravioli tossed in brown butter and wild mushroom "caponata"



Potato and herb crusted halibut served with lobster hollandaise and lemon confit

or

Lightly smoked beef tenderloin with creamy cheddar polenta and red wine, mushroom reduction



Raspberry crème brûlée paired with a chocolate heart duo and fruit coulis



## 6 COURSE MENU

\$60 / person including gratuity and tax

Seared Ahi tuna tartar with avocado, Hawaiian black salt and lemon soy aioli served with wonton crisps



Goat cheese, endive and walnut ravioli tossed in brown butter and wild mushroom "caponata"



Celery and apple soup with crispy braised bacon and cider thyme gastrique



Lemon and orange sorbet with chiffonade of mint and basil syrup



Potato and herb crusted halibut served with lobster hollandaise and lemon confit

or

Lightly smoked beef tenderloin with creamy cheddar polenta and red wine, mushroom reduction



Raspberry crème brûlée paired with a chocolate heart duo and fruit coulis

Call 249.5344 to make your reservation.