



VALENTINE'S DAY MENU

-- \$65 PER PERSON --

OPTIONAL WINE PAIRINGS \$25 PER PERSON

COURSE ONE

SELECTION OF ONE PER TABLE

CRAB CAKE

jumbo lump crab, sweet pepper coulis, creole mustard aioli

OPTIONAL WINE PAIRING:

Nessa Albarino

DUELING HUMMUS

chipotle black eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies

OPTIONAL WINE PAIRING:

PJ Valckenberg Riesling

COURSE TWO

SELECTION OF ONE PER GUEST

LOBSTER + SHRIMP BISQUE

shrimp relish, dry sac sherry

OPTIONAL WINE PAIRING:

Laguna Chardonnay

FRISÉE SALAD

goat cheese, peppadew peppers, pancetta lardon, sherry vinaigrette

OPTIONAL WINE PAIRING:

Mr. Pink Rosé

BURRATA SALAD

heirloom tomato, cask aged balsamic vinegar, thai basil, sea salt flake

OPTIONAL WINE PAIRING:

Scarpetta Pinot Grigio

COURSE THREE

SELECTION OF ONE PER GUEST

FILET + LOBSTER

petite filet, stuffed half rock lobster, basil whipped potatoes, bordelaise

OPTIONAL WINE PAIRING:

Vista Atlas Peak

PRIME RIB

slow roasted, basil whipped potatoes, natural jus, creamy horseradish

OPTIONAL WINE PAIRING:

Elouan Pinto

NORWEGIAN SALMON OSCAR

jumbo lump crab, béarnaise, asparagus, basil whipped potatoes

OPTIONAL WINE PAIRING:

Napa Cellars Cabernet Sauvignon

COURSE FOUR

SELECTION OF ONE PER GUEST

RED VELVET BUNDT CAKE

crème anglaise, housemade whipped cream

FLOURLESS CHOCOLATE TORTE

berry coulis, chantilly cream

OPTIONAL WINE PAIRING:

FONSECA BIN 27 PORT

ENHANCE YOUR MEAL WITH ANY OF THESE ADD-ONS:

- BEARNAISE 4
OSCAR STYLE 10
CRAB CAKE 10
DIVER SCALLOP DUO 12
ROASTED HALF LOBSTER TAIL
CHEF'S COMPOUND BUTTER