



Valentine's Menu

prix fixe \$75 per person

first course

KOBE CARPACCIO WITH
HIMALAYAN SEA SALT AND
GARLIC CROSTINIS

SEARED SCALLOPS OVER
BOURBON MAPLE BEURRE
BLANC WITH CANDIED BRUSSELS
AND PANCETTA

COLOSSAL SHRIMP COCKTAIL
IMMERSED IN FIERY COCKTAIL
SAUCE

CAMELOT CHICKEN TENDERS
WITH COCONUT HONEY
MUSTARD AND PINEAPPLE

ST. SUPERY SAUVIGNON BLANC

second course

CRAB BISQUE WITH SHERRY
CREME FRAICHE AND LUMP
CRAB

WILD MUSHROOM BISQUE WITH
TRUFFLE CREME FRAICHE

BOURSIN BERRY SALAD WITH RED
WINE VINAIGRETTE AND
CANDIED WALNUTS

CAESAR SALAD WITH FETA
CHEESE, RED ONION,
AVOCADO, PARMESAN CRISP,
TOMATO AND CAESAR
DRESSING

ARGYLE PINOT NOIR

third course

BLACK TRUFFLE FILET MIGNON WITH MOREL SHALLOT
REDUCTION OVER WILD MUSHROOM RISOTTO WITH STEAMED
ASPARAGUS

PETITE FILET MIGNON PAIRED WITH CHILEAN SEABASS WITH THAI
CHILI BEURRE BLANC. SERVED WITH GARLIC MASHED POTATOES
AND ASPARAGUS

GRILLED NEW YORK STRIP WITH FRIED ONIONS, LOADED
MASHED POTATOES AND STEAMED BROCCOLI

CHILEAN SEABASS WITH THAI CHILI BEURRE BLANC. SERVED WITH
GARLIC MASHED POTATOES AND STEAMED ASPARAGUS

FREE RANGE CHICKEN MARSALA WITH MUSHROOMS, GARLIC
MASHED POTATOES AND ROASTED CARROTS

PETITE FILET MIGNON WITH COLD WATER LOBSTER TAIL AND
CITRUS HOLLANDAISE. SERVED WITH GARLIC MASHED POTATOES
AND ASPARAGUS

BLACK STALLION CABERNET SAUVIGNON

fourth course

PAM STURKEY'S CHOCOLATE RASPBERRY TORTE WITH OATMEAL
COOKIE CRUST

NEW YORK CHEESECAKE WITH BERRY COULIS AND CHOCOLATE
TRUFFLE

PINEAPPLE PROSECCO SORBET PAIRED WITH VANILLA GELATO



~ Additional \$25 With Wine Pairings ~