



# 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  
STRAWBERRY

PEANUT BUTTER FUDGE GELATO WITH PEANUT BUTTER BRITTLE



*~ Additional \$25 With Wine Pairings ~*