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**Valentine's Day Menu - \$75.00 per person**

**Sat 11, Sun 12, Mon 13 – both menus**

**Tues 14 – only Val Day Menu**

**1<sup>st</sup> Course (choice of)**

**Baked Oysters\***

*Stuffed with mushroom duxelle, lump crab meat and a Champagne sabayon*

**Crab Cake\***

*Celery root and apple slaw, lemon-caper aioli*

**French Onion Soup**

*Crostini, and Gruyere cheese*

**Wedge Salad**

*Iceberg lettuce, tomato, red onion, bacon, creamy blue cheese dressing*

**2<sup>nd</sup> Course (choice of)**

**Prime Filet of Beef 8oz (GF)\***

*Garlic-Cheddar mashed potatoes, asparagus, red wine sauce*

**Diver Scallops and Grilled Calamari\***

*Watermelon radish, celery root pure, baby carrots, spied herb essence*

**Potato Crusted Rockfish\***

*Potato wrapped rockfish, lemon caper brown butter, mushroom-onion confit, root vegetables*

**Beef Short Rib Bourguignon**

*Creamy polenta, garlicky gremolata, baby carrots, red wine sauce*

**Rack of Lamb\***

*Baby carrots, baby onion, asparagus, mashed potatoes, cherry gastrique*

**Wagyu Beef Stroganoff \***

*American wagyu, mushrooms, shallots, garlic, large egg noodles*

**Mushroom Orzo**

*Mushrooms, sage butter, white truffle oil*  
*Adds on - Crab Cake \$25 - or - 4 Scallops \$20*

**Dessert (choice of)**

*Hazelnut Caramel Chocolate Bar with espresso ice cream and chocolate sauce*

*Chocolate Fondue for Two - fresh fruit and rice krispies*

*Dessert Sampler for Two – bread pudding, chocolate mousse, apple financier, strawberry panna cotta*

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\*Denotes items served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.