



Valentine's Day Prix Fixe

\$54.95 per person

Wine Pairings Available for an additional \$20 per person

STARTERS

(Choice of)

Oysters Rockefeller east coast oysters, garlic, herb bread crumbs, parmesan
Melon de Bourgogne, Muscadet, France 2016

Beef Carpaccio seared beef tenderloin, arugula, parmesan, blood orange vinaigrette
Cabernet Franc, Domaine Jourdan, Chinon, France 2015

MAINS

(Choice of)

Butter Poached lobster truffle mushroom risotto lemon zest and fine herbs
Ferrari Carano, Chardonnay, Sonoma County, CA 2015

Pan Roasted Atlantic Halibut sea urchin emulsion, romanesco cauliflower, purple brussel sprouts
Chenin Blanc, Domaine Lavigne, Saumur, France 2016

Creekstone Farms Beef Ribeye charred onion soubise, winter vegetables, duck fat fries
Bordeaux, Chateau Simon, France 2012

DESSERTS

(Choice of)

Classic Creme Brulee
vanilla egg custard, chocolate graham cracker, mulled berries

Nutella Crepe Layered Cake

Tokaji Hetszolo, Hungary 2015

Complimentary Glass of Champagne for each Guest