



VALENTINE'S DAY FOUR COURSE MENU

YOUR CHOICE OF ONE FROM EACH CATEGORY ~ ADULTS: \$65

~ RESERVATIONS REQUIRED ~

TAX AND 20% GRATUITY ARE NOT INCLUDED

APPETIZERS

- Burrata Mozzarella -** Seasoned with sea salt and cracked black pepper, served with fig jam, baby arugula, crumbled bacon and crostini
- Shrimp and Guacamole -** 3 shrimp cocktail served over homemade guacamole made with avocado, tomato, cilantro, red onion, fresh lime juice and crostini
- Wagyu Meatballs -** Wagyu ground beef seasoned with Locatelli Romano cheese, Italian breadcrumbs and garlic served in homemade tomato sauce with a scoop of ricotta cheese
- Stuffed Portabello Mushroom -** Stuffed with spinach, chopped portabello, sundried tomatoes, mozzarella and panko topped with a cream brandy sauce

SOUP OR SALAD

- Seafood Bisque -** A melody of lobster, shrimp and scallops creamed to a silky purée
- Modern Chopped Salad -** Chopped mixed greens with goat cheese, cranberries, walnuts, cherry tomatoes, and red onions in a balsamic vinaigrette

ENTRÉES

- Chicken Toscana -** An airline breast served over a prosciutto, spinach and fontina cheese stuffing topped with a porcini mushroom crème sauce served with rainbow carrots and potato croquette
- Striped Lobster Ravioli -** Homemade squid ink-striped ravioli filled with a lobster-ricotta purée served in a creamed lobster sauce
- Blackened Bronzini -** Blackened Mediterranean seabass drizzled with a light creamy béchamel sauce, served with vegetable quinoa
- Filet Mignon Piemontese -** 8 oz tenderloin steak over shredded potatoes topped with Gorgonzola cheese in a balsamic glaze served with rainbow carrots

DESSERTS

- Cannoli ~ Chocolate Covered Strawberries
New York Cheese Cake ~ Mixed Berry Parfait

If you have a food allergy, please speak to the owner, manager, or your server.