



Valentine's Day 2019



Short Rib Agnoloti with date demi glace

Oysters Casino citrus herb butter, applewood smoked bacon

Chipotle Chicken & Mango Tostadas bruinoise pico de gallo, micro cilantro

Bacon & Jalapeño Wrapped Shrimp with papaya-guajillo puree



Almond Crusted Goat Cheese Salad spring mix, dried cranberries, white balsamic dressing

Raffa's Caesar Salad with caper blossoms, shaved parmesan, and house made croutons

Beef & Wild Mushroom Soup beef broth, mushrooms, vegetables, tenderloin



Almond Crusted Chicken with a shinu shoyu reduction and mashed potatoes

Filet Mignon served with roasted garlic mash potatoes and a shallot mustard sauce

Char Grilled Redfish served over house made Romesco Tagliatelle pasta with shrimp,
jumbo lump crab, and a spinach pesto sauce

Pan Seared Duck Breast served with roasted butternut squash gnocchi and pan jus



Peanut Butter Bon Bons with raspberry coulis

Champagne & Strawberry Cheesecake with fresh strawberries and whipped cream

New Orleans Style Bread Pudding with house made bourbon sauce

\$50 per person, excludes alcohol, tax and gratuity

Reservations Recommended 281.360.1436