

Happy Valentine's Day

FOUR COURSE PRIX FIXE MENU
CHOOSE ONE ITEM FROM EACH COURSE
PRICE OF DINNER IS LISTED ALONGSIDE ENTREE CHOICE

1st Kiss

LOBSTER BISQUE

ROASTED BEET SALAD

mixed greens, apples, herbed goat cheese, candied walnuts & balsamic vinaigrette

TEMPURA VEGETABLE PLATE

ponzu dipping sauce

2nd Date

CRAB STUFFED MUSHROOMS

BBQ SHRIMP & GRITS

creamy southern grits with cheddar cheese & house-made white bbq sauce

WILD MUSHROOM RISOTTO

pecorino romano, cream, herbs & paprika oil

3rd Honeymoon

SEARED SEA SCALLOPS 62

beet risotto, butternut parsnip puree & apple cider reduction

BACON WRAPPED FILET MIGNON 66

pommes puree, grilled asparagus & sauce bearnaise

MACADAMIA NUT CRUSTED MAHI MAHI 64

jasmine rice, tempura vegetables, avocado mousse & pineapple/mango salsa

PAN SEARED DRAPER VALLEY CHICKEN BREAST 58

crispy potato gnocchi, sauteed green beans with bacon & pan jus

Happily Ever After

MARIONBERRY CHEESECAKE

whipped cream

LOVERS CHOCOLATE BROWNIE

vanilla ice cream

WHITE CHOCOLATE RED VELVET CAKE