

~ Valentine's Day Special ~

\$95

\$155 with Wine Pairing

Lobster Bisque

Chive Crème Fraiche, House-Made Crouton

Heinz Eifel, Riesling | Mosel | GR



Roasted Rainbow Beet Salad

Bûcheron Goat Cheese, Candied Pecan, Champagne Vinaigrette

Santa Margherita, Pinot Grigio | Veneto | ITA

or

Hamachi Crudo

Baby Arugula, Shaved Fennel, Jalapeño, Soy Mustard Dressing

Langlois, Sauvignon Blanc | Sancerre, FR

or

Colossal Shrimp and Snow Crab Claw Cocktail

Vodka Cocktail Sauce, Assorted Crudité

Heinz Eifel, Riesling | Mosel | GR



New Bedford Scallop and Scarlet Shrimp Duo

Fregola Sarda Pasta, Vegetable Mirepoix, Asparagus, Chorizo Cream Sauce

Hartford Court, Chardonnay | RRV, CA | USA

or

Pan-Seared Chilean Seabass

Carrot Purée, Rainbow Cauliflower, Pommes Fondant, Beurre Blanc Sauce

Pazo das Bruxas, Albariño | Rias Baixas | SP

or

Black Angus Filet Mignon Rossini Style

Foie Gras, French Mashed Potato, Sautéed Broccoli, Truffle Demi Glaze

Leviathan, Cabernet Sauvignon | Napa, CA | USA



Raspberry Coconut Tart

Raspberry Ginger Coulis

R L Buller & Son Tokay Nv, Victoria, Australia

or

Passion Fruit Crunch Heart Cake

Earl Grey Chocolate Sauce

R L Buller & Son Tokay Nv, Victoria, Australia

Executive Chef: Gyo Santa

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.