

VALENTINE'S WEEKEND  
PRIX FIXE MENU FOR TWO  
THREE COURSES  
+  
TWO GLASSES VEUVE CLICQUOT  
\$90

S M A L L   D I S H E S

*Lobster Bisque*

Crème fraîche, chives, shrimp cakes

*Shaved Cucumber and Radish Salad*

Cilantro, crushed peanuts, ginger soy dressing

*Oysters on the Half-Shell*

Island Creek oysters, lemon sorbet, spicy tobiko, basil oil

E N T R É E S

*Veal Involtini*

Wild mushroom and Gruyère stuffing, grilled asparagus,  
white truffle cream

*Pan Seared Mediterranean Sea Bass*

Herb spaetzle, arugula, shiitake mushroom, preserved  
lemon vinaigrette

*Grilled Hanger Steak and Scallops*

Crispy saffron rice, spicy avocado sauce

D E S S E R T S

*Almond Cake*

Toasted almonds, strawberry compote

*Chocolate Pots de Crème*

Whipped cream, Grand Marnier syrup

C H A M P A G N E

*Veuve Clicquot Ponsardin Brut NV*

Chef/Owner Dan Butler  
Chef de Cuisine Matthew Crist  
Sous Chef Timothy Bolt