

Valentine's Day
DINNER

Three Courses | \$100

Saturday, February 14
4:00 – 9:00 pm



Beef Carpaccio

Thin-sliced beef, lemon, olive oil, parmesan, capers, and micro arugula

OR

Roasted Beet & Burrata Salad

Arugula, micro greens, crushed pistachio, with honey-thyme vinaigrette

Filet Mignon

8 oz. filet mignon with red wine demi-glace, roasted asparagus, and whipped garlic mashed potatoes

OR

Pan-Seared Scallops

Four pan-seared scallops with lemon beurre blanc, crispy leeks, grilled broccolini, and served over creamy parmesan risotto

Warm Chocolate Lava Cake

Served with raspberry coulis and heart-shaped strawberries