



VALENTINE'S DAY

PRIX FIXE MENU • \$50 PER PERSON

\$30 FOR FOUR COURSE WINE PAIRING

APPETIZERS (OPTIONAL) \$10

Asian Style Crab Cakes
with pickled ginger, cucumber and wasabi mayo.

Oysters Rockefeller
With cream spinach and parmesan cheese



SOUP

Mushroom and Scallion



SALAD

Cucumber ribbon salad
Mixed greens, bleu cheese crumbles, toasted pine nuts and a pomegranate citrus vinaigrette



ENTREES

Mediterranean Rack of Lamb
Served with mint and pine nut relish and sun dried tomato couscous

Pan Seared Scallops
Served with a sweet corn and chipotle risotto.

Pork Tenderloin
With roasted vegetable medley, celery root puree and a seville orange, rosemary and balsamic reduction.



DESSERT

Citrus Poached pear with spiced caramel

Chocolate and Bourbon infused Pecan Pie

