



# VALENTINE'S DAY

*Dinner accompanied by a glass of house sparkling, red or white wine*

## STARTERS

*choice of:*

Jumbo Shrimp Cocktail  
*cocktail sauce, lemon*

Beet Hummus  
*pita chips, kalamata olives, carrots, celery*

Stuffed Portobello Mushroom  
*spinach, cream cheese, artichoke, seasoned crumbs, balsamic glaze*

Endive Salad  
*little leaf greens, endive, raspberries, goat cheese, walnuts, red wine vinaigrette*

## ENTRÉES

*choice of:*

Marry Me Chicken  
*roasted tomatoes, pancetta, capers, spinach, crushed red pepper, angel hair pasta*

Grilled Lamb Chops  
*garlic-rosemary demi, mint gremolata, marble potatoes, brussels sprouts*

Seared Halibut  
*heirloom grape tomatoes, basil, saffron, cilantro, green onions*

Butternut Squash Ravioli  
*maple cream, shaved brussels sprouts, pecans*

## DESSERTS

*choice of:*

Raspberry Cream Chocolate Heart  
*chocolate ganache, raspberry dust*

Strawberry Cheesecake  
*chocolate dipped strawberry & strawberry sauce*

*\$89+ per person*

\*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.