



## **Valentine's Day Menu 2018**

***For everyone to start***

*Roederer Estate Brut, Anderson Valley, NV*

***Baked Local Oysters In Phyllo with Leek Puree, Dill and Frisee***

***Or***

***Radicchio and Hearts of Palm Salad with Pomegranate, Toasted Almonds and Champagne, Honey Vinaigrette***

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***Lobster Risotto with Cherry Tomatoes, Basil and Reggiano Parmesan Cheese***

***Or***

***Mahi Mahi with Roasted Squash, Thyme, Lacinato Kale and Hedgehog Mushrooms***

*Bourgogne Blanc – Olivier Leflaive, Les Setilles, Burgundy, FR 2014*

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***Grilled Ono with Buttered Parsnips, Snap Peas, Fennel and Red Beet Vinaigrette***

***Or***

***Angus Strip Sirloin Steak with Truffle Potato Puree, Brussels Sprouts and Balsamic Jus***

*Cabernet Franc – Achaval Ferrer, Mendoza, Argentina, 2015*

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***Pineapple Upside Down Cake with Blood Orange Ice Cream and Raspberry Coulis***

***Or***

***Valrhona Chocolate Tart with Caramelized Bananas and Vanilla Bean Crème Anglaise***

*Sauternes – Maison Sichel, Sauternes, FR 2010*

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***Chocolates***

***\$88. per person, Tax and Gratuity are extra***

*Optional Wine Pairing \$35*