



Valentine's Day

Food Specials

RECEPTION

Glass of hibiscus infused prosecco

APPETIZER

Cacao & Strawberry Fields Salad 16

Mixed greens, white balsamic dressing, crunch cacao nibs, fresh strawberries and shaved parmesan cheese

ENTRÉE

Short Rib Ravioli 32

Parmesan butter sauce with chives, toasted pistachio and red wine reduction

Macadamia Nut Halibut 46

Halibut with maple syrup and Macadamia nut crust, served with sautéed haricot verts

Steak & Lobster* for two (2) 150

14oz prime New York strip with Chef Joel's herb seasoning & bordelaise sauce, 1.5lb Maine lobster broiled with seasoned breadcrumbs, lemon & drawn butter mashed potatoes and sautéed asparagus with bordelaise sauce

DESSERT

Chocolate Raspberry Heart 16

Rich chocolate decadence cake topped with raspberry cream and fresh raspberries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added for parties 6 or more.



Valentine's Day
EXECUTIVE CHEF JOEL OTT