

3 COURSE

Valentine's Day Dinner

MENU FOR TWO \$80 | A LA CARTE

Appetizer

STRAWBERRY & HAZELNUT BRIE EN CROUTE

A whole brie medallion, topped with strawberry compote & roasted hazelnuts wrapped with puff pastry and baked served with assorted crackers and red grapes.

\$18

Entrées

(Menu for Two - Choose One)

SLOW ROASTED PRIME RIB

A 10oz cut of our slow roasted prime rib served with au jus, creamy horseradish sauce, loaded baked potato & haricots vert.

\$30

PAN SEARED SCALLOP

Jumbo sea scallops served over creamy polenta and asparagus finished with a romesco sauce and crispy prosciutto.

\$30

Dessert

RED VELVET CHEESECAKE

A NY cheesecake baked on a layer of our racy, red velvet cake, iced in vanilla buttercream.

\$9