



# VALENTINE'S DAY

\$55 PRIX FIXE MENU



## ACT I - CHOOSE ONE

GRILLED ROSEMARY SHRIMP COCKTAIL  
served with classic cocktail sauce

CAESAR SALAD  
romaine, caesar dressing, with house made brioche croutons

CHAMPAGNE-BRAISED ESCARGOT  
served in hazelnut herb butter

BUTTERNUT SQUASH BISQUE  
lobster, Calabrian chili oil

## ACT II - CHOOSE ONE

FENNEL-SPICED PORK CHOP  
creamy mushroom orzo, sour cherry jus

SEARED TUNA  
jasmine rice, french green beans, with lemongrass dressing

TWIN CRAB CAKES  
fingerlings, braised cabbage, whole grain mustard sauce

10 OZ. NEW YORK STRIP STEAK  
parsnip puree, spinach, red wine beef sauce

## ACT III - CHOOSE ONE

CREME BRÛLÉE

CHEESECAKE

CHOCOLATE BROWNIE SUNDAE

KEY LIME TART

ASSORTED GELATO  
vanilla bean, sea salt, & amerno cherry

MIXED BERRY SORBET



Bringing back glamour... one cocktail at a time!

Consuming raw, or undercooked meats, poultry, shellfish, or eggs, may increase your risk of food borne illness

