

Valentine's Day

DINNER MENU

First Course

CHOICE OF:

HOUSE SALAD

MIXED GREENS, QUESO FRESCO, CHERRY TOMATOES, JALAPEÑO-GARLIC VINAIGRETTE

BEET SALAD

BABY SPINACH, DRIED FRUITS, PISTACHIOS, GOAT CHEESE, ROASTED BEETS, SHERRY VINAIGRETTE

ROASTED TOMATO & JALAPEÑO SOUP

CRÈME FRAICHE

LOBSTER BISQUE

Second Course

CHOICE OF:

SURF & TURF

4OZ PEPPER-CRUSTED BUFFALO TENDERLOIN, 4OZ LOBSTER THERMIDOR, GARLIC & HERB WHIPPED POTATOES, GRILLED ASPARAGUS, POBLANO-TASSO CREAM

JUMBO LUMP CRAB-CRUSTED HALIBUT

POMMES PERSILLADE, SAUTÉED HARICOTS VERTS, LEMON BEURRE BLANC

8OZ BEEF FILET

GARLIC & HERB WHIPPED POTATOES, GRILLED ASPARAGUS, WHISKEY CREAM

PECAN-CRUSTED REDFISH

GOLD RICE PILAF, ROASTED CARROTS, BROWN BUTTER

Dessert

CHOICE OF:

TRES LECHES CREME BRÛLÉE

CARAMELIZED SUGAR, FRESH BERRIES

GIGI'S CHOCOLATE-AMARETTO CAKE

KIRSCH CHERRIES, HENRY'S COFFEE ICE CREAM

STRAWBERRIES & CREAM

ORANGE SPONGE CAKE, CRÈME ANGLAISE, MACERATED STRAWBERRIES

\$125 PER PERSON, NOT INCLUDING TAX OR GRATUITY