Valentine’s Day Prix Fixe Dinner Menu
Served after 4pm Friday 2/13, Saturday 2/14, and Sunday 2/15
$49.95 per person (Friday and Sunday)  $64.95 per person (Saturday)
Beverage, tax and gratuity not included

Hors d’Œuvre
Artichoke Crostini, Walnut-Bleu Cheese Gougère, Coconut Shrimp

First Course
Choose one

Valentine Salad
Bibb lettuce, arugula, avocado, roasted beet and tomato salad
with champagne vinaigrette

Onion Soup Cup with Truffle Cheese Gratinée

Foie Gras “Torchon”
With balsamic fig chutney and toast

Lump Crab Cake

Escargots à la Bourguignonne
Broiled in garlic-herb butter

Interstitial - Pomegranate Granité infused with Pomegranate Vodka

Main Course
Served with your choice of roasted fingerling potatoes, pommes dauphine, or potatoes au gratin, and grilled asparagus or green beans. Please choose an entrée:

Surf & Turf
6oz lobster tail with drawn butter
and 4oz filet mignon medallion with a cabernet demi-glace

Prime Rib Au Jus

Rack of Lamb
With mint demi-glace and raspberry coulis

Fresh Sautéed Scottish Salmon
With matelote beurre rouge

Duck Confit
With currant demi-glace

Grilled Portabella Mushroom

Coq au Vin
Organic chicken in a red wine sauce

And For Dessert . . .
Enjoy here or take it to go
Choose one

Petit Fours Painted Plate
4 mini French pastries

Warm Molten Lava Chocolate Cake with Strawberry Compote

Or Share
Heart-Shaped Pralinsko Cake
Dark, moist chocolate cake filled with creamy hazelnut-flavored chocolate mousse Perfect for two

We Will Have Great Sparkling Wine Specials, Too!

Reservations required. Gratuity left to your discretion, though 18% gratuity will be added to parties of 6 or more.
Menu subject to change without notice. No coupons or Passport accepted on this dinner menu. No splitting.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.