

# VALENTINE'S DAY

## DUCK CONFIT \$32

10-ounce skin on Pekin duck breast, marinated with crushed blackberries garlic and fresh herbs topped with a red wine and blackberry reduction served with a side of horseradish mashed potatoes.

## STUFFED DOVER SOLE \$35

8-ounce Dover sole, with garlic, mushroom and cream cheese, yellow squash, spinach, carrots, and asparagus. Served over a vegetable broth, drizzled with avocado crème fraiche.

## BEEF SPINALIS \$40

8-ounce beef spinalis, seared on cast iron and cooked over a hickory wood fire grill, served with crushed Russian fingerling potatoes, white truffle oil, mushrooms and pearls onions.

## DINNER FOR TWO \$135

### CHOICE OF SALAD

Caesar, Napa Wedge, Market Blend Salad

### ENTRÉE TO SHARE

24oz Bone in Ribeye with 8 oz lobster tail, 2 grilled diver scallops finished with a champagne beurre blanc sauce accompanied with truffle mashed potatoes and grilled asparagus

### HEART SHAPED TIRAMISU

Traditional tiramisu cake accompanied by chocolate covered strawberries

*\*\*Prices do not include tax and gratuity.*