



## ***Valentine's Day Pre-Fixe***

***\$64.95 per person + tax, gratuities***

### ***First Course***

#### **LENTIL SOUP**

**RED WINE VINEGAR, CRISPY POTATO STRAWS**

#### **ROASTED BEET SALAD**

**BABY RAINBOW BEETS, PICKLED ONION, HARD BOILED EGG, CRUMBLE GOAT CHEESE,  
SHALLOT VINAIGRETTE.**

#### **JUMBO SHRIMP COCKTAIL (3)\***

**FRESH LEMON, HORSERADISH SAUCE DUO**

#### **CLASSIC CAESAR**

**BABY ROMAINE HEARTS, CREAMY DRESSING, SHAVED PARMESAN**

### ***Second Course***

#### **NEW YORK STRIP STEAK 16 OZ\***

**CHIMICHURRI SAUCE, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS**

#### **PARMESAN CRUSTED COD LOINS\***

**CREAMY SPINACH RISOTTO, ROASTED TOMATO BEURRE BLANC AND CRISPY LEEKS**

#### **PROSCIUTTO WRAPPED TUSCAN CHICKEN**

**FONTINA CHEESE, SPINACH, SUN-DRIED TOMATOES, WHIPPED POTATOES, BABY CARROTS,  
LEMON CREAM SAUCE.**

#### **CRISPY BREADED PORK MILANESE**

**BLISTERED CHERRY TOMATOES, LEMON CAPER CREAM, MASCARPONE,  
PARMESAN POLENTA & BROCCOLINI**

#### **LOBSTER PASTA**

**CALABRESE FUSILLI, CHUNKY POACHED LOBSTER MEAT, ROASTED CORN, GRAPE TOMATOES,  
BACON, GARLIC AND ONION, WITH A SHERRY CREAM**

#### **WILD MUSHROOM RAVIOLI**

**PORTABELLA, SHIITAKE AND OYSTER MUSHROOMS, WILTED BABY  
SPINACH, ROASTED TOMATO SAUCE AND GARLIC CREAM, SHAVED PECORINO ROMANO**

### ***Third Course***

#### **CRÈME BRÛLÉE**

**BERRY COMPOTE, WHIPPED CREAM**

#### **CARAMEL SEA SALT CHEESE CAKE**

**VANILLA SAUCE & WHIPPED CREAM**

#### **S'MORES**

**GRAHAM CRACKER TART, CHOCOLATE MOUSSE, TORCHED MARSHMALLOW,  
CHOCOLATE DRIZZLE**