

2019  
Valentine's Day Dinner

PRIX FIXE THREE COURSE MEAL

**First Course, Surf and Turf, Dessert // 50 per person**  
**First Course, Roasted Cauliflower, Dessert // 32 per person**

*All items also available for a la carte listed prices below*

**Oysters Rockefeller // 2.75 each**

Spinach, parmesan cheese, pernod cream baked with bread crumbs

FIRST COURSE

**Spinach Salad // 10**

Baby spinach, marinated red beets, goat cheese, spiced walnuts, pickled onion, pomegranate seeds, sherry thyme vinaigrette

**Garden Salad // 9**

Cherry tomato, red onion, cucumber, celery, choice of: ranch, blue cheese, Italian herb or balsamic

**Tomato Bisque // cup 5 bowl 7**

San Marzano Tomatoes, basil, goat cheese crouton

SECOND COURSE

**Surf and Turf // 44**

6 oz. Open Prairie tenderloin, 4 oz. Maine lobster tail, asparagus, truffle potato puree, béarnaise

**Roasted Cauliflower // 25**

Parmesan polenta, toasted pine nuts, wild mushrooms and red pepper coulis

DESSERT

**Chocolate Pot de Crème Martini // 8**

Raspberry sauce, fresh raspberries, mint sprig, raspberry and chocolate macaroon

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VALENTINE'S DAY DRINKS

**Toccata Sparkling  
Rosato // 9**  
Fruity, lively styled  
bubbly

**Alluring Blonde // 14**  
Nolet Silver Gin, Honey  
and Black Pepper,  
Chamomile Bitters.  
LaMarac Prosecco

**Golden Islay // 12**  
Laphroig 10yr Scotch,  
Apricot Bitters,  
Pernod Absinthe