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 Marziano 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

VALENTINE’S DAY DRINKS

Toccatà 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