



VALENTINE'S DAY DINNER

1ST COURSE

Heirloom Beet Salad

Ricotta mascarpone, golden & red beets, beet chips, orange gelee, and lemon curd.

2ND COURSE

Red Coconut Curry

Mussels, clams, and coconut curry.

3RD COURSE

Choice of 1 Entrée per person

Loup de Mer

Mediterranean Sea Bass, cous cous, beets, with English peas.

6oz Filet Mignon

Chorizo risotto, and fried brussels sprouts.

4TH COURSE

Strawberry Rose Panna Cotta

Strawberry meringue, with raspberry compote.



*Live Music,
featuring Sam Marsey*



\$75 *per person*

\$25 *Wine Pairing per person*

Plus Tax & Gratuity