

CHEF'S FEATURES

Valentine's Weekend



BUTTERNUT SQUASH & APPLE BISQUE

Roasted butternut squash, Fuji apple based cream, lemon crema

12

BEET SALAD

Roasted beets, broccoli rabe, orange, goat cheese, lemon yogurt, pistachio crumb, avocado ranch

14

CHIMICHURRI LAMB

Grilled lamb lollipop, potato fritters, chimichurri sauce

16

CRAB DEVILED EGGS

(4) Deviled eggs, jumbo crab meat, candied bacon

14

1/2 PAN ROASTED RACK OF LAMB

Couscous salad, spinach and pea puree, roasted red pepper coulis

34

PAN-SEARED SKIN-ON ROCKFISH

Mediterranean medley vegetables, garlic potato puree, citric orange butter sauce

34

MINI CHOCOLATE GANACHE BROWNIE & CHEESECAKE

15

♥ SPECIAL VALENTINE'S COCKTAILS ♥

BLUSHING ROSÉ SANGRIA

12

Rose, St. German, strawberry, raspberry, club soda

DIRTY SHIRLEY

8

Tito's, Sprite, grenadine, cherries, lime

FRENCH MARTINI

14

Tito's, pineapple juice, Chambord, raspberry

POMEGRANATE MIMOSA

10

Champagne, pomegranate juice, pomegranate seeds, rosemary sprig

V= Vegetarian Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOODBORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.