

  
**VALENTINE'S DAY**

(CHOICE OF ONE ITEM PER COURSE)

FIRST COURSE

**Seared Scallops**

sweet corn puree, sea salt

**Gnocchi**

with sage beurre Noisette, aged balsamic

**Venison Carpaccio**

with succotash, extra virgin olive oil

SECOND COURSE

**Ginger Butternut Squash Soup**

with citrus crème

**Marinated Beet Salad**

with arugula, red wine vinaigrette, goat cheese

THIRD COURSE

**Filet Mignon**

maytag bleu cheese compound butter, mashed potatoes, and asparagus

**Sea Bass**

sugar snap peas, English peas, orange basil sauce, and jicama slaw

**Ostrich Tenderloin**

celeriac root puree, red wine jus

FOURTH COURSE

**Passion Fruit Crème Brûlée**

balsamic strawberries, sabayon

**Chocolate Tart**

espresso crème, mixed berries compote

vegetarian options upon request

\$65/per person

(price does not include tax & gratuity)

For reservations call: (713) 523-9958