

# VALENTINE'S DAY

\$59.95 PER PERSON + TAX AND GRATUITY
ADD WINE PAIRINGS FOR + \$20



#### **SALAD**

Seared Ahi Tuna with Wasabi Pesto, Baby Frisée and Arugula Salad, Avocado and Pickled Ginger

-or-

## **SOUP**

Sweet Potato-Lobster Bisque
WINE PAIRING: LA MARCA PROSECCO



## WILD MUSHROOM RISOTTO

with Applewood Smoked Duck

-or-

# LOBSTER RAVIOLI

WINE PAIRING: STEEL PINOT NOIR



## **SEAFOOD CIOPPINO**

Live Maine Lobster, Tiger Prawns, Scallops, Crab Legs, Mussels and Clams, served with Grilled Bread

-or-

## **SURF & TURF**

60z Beef Tenderloin, 60z Lobster Tail, Asparagus WINE PAIRING: CHERRY TART CHARDONNAY -OR- GRUET BLANC DE NOIR



## **OLIVE OIL CAKE**

Grand Marnier Berry Compote and Sorbet

-or-

## CARAMEL PANNA COTTA

Grand Marnier Berry Compote