



\$110

Per Couple

Two Complimentary
Glasses of Champagne

Valentine Dinner Menu

STARTER

Choice of

Shrimp Cocktail with Mango Cocktail Sauce

Caprese Salad Served in a Martini Glass with Micro Basil and Balsamic Reduction

SALAD

Choice of

Grilled Pear, Arugula & Crispy Pancetta Salad with Champagne Vinaigrette

Frisee, Fuji apples, Dried Cherries & Pecans with Honey Balsamic Vinaigrette

ENTREE

Choice of

Roasted Buffalo Tenderloin, Achiote Rub, Blue Cheese Bread Pudding, Grilled Asparagus, Pan Sauce & Green Chili Hollandaise

Grilled Lobster on Organic Spring Mix & Local Grown Sprouts with Ruby Red Grapefruit & Tarragon Vinaigrette

Bucatini with House Made Pesto, Thumbelina Carrots, & Edible Flowers

DESSERT

Chocolate-Caramel Banana Obsession

FOR RESERVATIONS, PLEASE CALL 602.431.6476