



Valentine's Weekend Specials

Starters

Lobster Bisque \$7

Served with a tarragon creme

Oysters on the Half Shell \$12

Half dozen freshly shucked blue point oysters, served with a champagne vinegar mignonette

Fromage and Charcuterie \$14

A selection of imported cheeses including Italian Gorgonzola Bacco Verde, French Brie de Melun, Tomapiedmountese table cheese, truffled foie gras pate and Coppa ham, served with cornichons, dried fruit chutney, and warm baguette

Seared Sesame Ahi Tuna Sashimi \$10

Yellow fin tuna crusted with sesame seeds sliced and served with sticky rice, wakame pickled vegetable slaw, wasabi sauce and pickled ginger

Entrees

Pan Seared Pacific Halibut \$28

Risotto Milanese, braised greens, sautéed asparagus and pinot noir beurre rouge, finished with sauce vierge

Grilled Rack of Lamb Chops \$26

Australian spring lamb, grain mustard whipped potatoes, French beans and baby carrots, balsamic-black currant gastrique

Chateaubriand for Two \$49

A 12 ounce pan seared and roasted beef tenderloin, served with saffron poached tournee of potato, French beans, baby carrots and topped with béarnaise sauce

Stuffed Acorn Squash \$19

Local acorn squash stuffed with organic red quinoa, chevre goat cheese, and topped with puff pastry, served with baby kale and a local apple cider reduction

A La Carte Lobster Tail \$27

7 ounce cold water lobster tail served with drawn butter and choice of two sides
Add to any entrée for \$20

Dessert

Dessert Trio

A sampling of flourless chocolate torte, white chocolate mousse served with an almond tuile, mini fruit tart



Wines by the Bottle

Louis M. Martini Cabernet Sauvignon
\$68

J. Lohr Estates Seven Oaks Cabernet Sauvignon
\$34

Josh Cellars Merlot
\$42

Josh Cellars Pinot Noir
\$46

Beaulieu Vineyard Coastal Estates Pinot Noir
\$34

Josh Cellars Legacy Red
\$42

Jacob's Creek Reserve Shiraz
\$30

Alamos Malbec
\$30

Kendall-Jackson Chardonnay
\$38

Mark West Chardonnay
\$34

Nobilissima Pinot Grigio
\$34