



Valentine's Day Menu

Champagne welcome with commemorative glasses while supplies last

FIRST COURSE

(Split tableside)

RAVIOLI ERBETTE

*Cheese and swiss chard filled,
Blue crab meat, tomato cognac cream*

SECOND COURSE

(Served for two)

GRILLED SHRIMP and CHATEAUBRIAND DUET

Four huge grilled gulf shrimp and a center cut 18oz tenderloin of beef, marinated and roasted, carved tableside. Served with grilled balsamic vegetables, fingerling potatoes, herbed demi glace, and drawn butter

THIRD COURSE

(One to share)

CHOCOLATE FANTASIA TASTER

*Profiterole with a drizzle of warm chocolate sauce
Flourless Chocolate Torte
Espresso Brule with Dutch Coco*

\$99 per couple

**Available Saturday, February 11 through Tuesday, February 14*