

Valentine's Day

2019

FIRST COURSE (choice of)

Roasted beet salad \$16
arugula, fennel, citrus segments, goat cheese, sliced
almonds pomegranate vinaigrette

Cesar salad \$15
romaine, garlic croutons, shaved parmesan

Seared ahi tuna \$18
mixed cabbage, avocado, ponzu-ginger vinaigrette

Lobster mac n cheese \$19
three cheeses, garlic breadcrumbs, truffle oil

SECOND COURSE (choice of)

Scallop risotto \$26
(also available as a vegetarian option)
lemon herb asparagus risotto, seared scallops

Filet mignon \$40
peppercorn crust filet, creamy parsnip puree,
spinach, romanesco, mushrooms, demi jus

Roasted chicken "al mojo" \$27
mojo marinate, black brown rice,
corn, bell peppers, lemon, cilantro

Short ribs \$30
horseradish mashed potatoes,
roasted garden vegetables,

Penne pesto \$24
kale almond pesto,
spinach, caulilini, mushrooms

DESSERT

Chocolate lava \$12
strawberry sauce, vanilla icecream
or

Panna Cotta \$12
almond milk panna cotta, blackberry coulis

18% service charge + sales tax will be added
and paid to our hourly employees

