

Valentine's Menu

3-COURSES | \$75 PER GUEST | FEBRUARY 14

...: FIRST COURSE :...

COMPRESSED WATERMELON SALAD

Compressed watermelon, oven-roasted pepitas, fresh cucumbers, and feta cheese crumbles served over a bed of crisp arugula with a side of creamy champagne vinaigrette

...: ENTRÉE :...

DELMONICO SURF 'N' TURF

Wild North Atlantic lobster tail, grilled herb-crusted 8oz. Delmonico steak paired with a rich red wine sauce, steamed asparagus monte au beurre, and a rich gruyère baked duchess potato

upgrade to a deckle cut for +10

...: DESSERT :...

CHOCOLATE STRAWBERRY SHORTCAKE

Decadent chocolate cake drizzled with a tangy strawberry coulis, topped with fresh strawberry slices and chantilly crème, finished with white and dark chocolate tuille

...: WINE :...

DUCKHORN MERLOT 55

FLEURS DE PRAIRIE ROSE 30

...: COCKTAILS :...

STRAWBERRY MIMOSA 10

Strawberry purée and bubbly prosecco

RASPBERRY KISS 10

Vodka, raspberry lemonade, simple syrup, sugar rim, and sweethearts

BOURBONS 72