VALENTINE'S DAY SPECIALS

AVAILABLE FRI. 2/13 – SUN. 2/15

SOUP OF THE DAY
Lobster Bisque with
Crème Fraîche and Brandy
Cup 5.95 Bowl 7.95

TOGARASHI CRUSTED SUSHI GRADE TUNA 21.95
Wakame Slaw Tossed with Lemon Oil, Avocado Mousse,
Candied Soy Sauce, on Wonton Crisps
Recommended Wine: Hirschbach and Sohne—Riesling—
Mosel, Germany

TUXEDO LOBSTER RAVIOLI 33.95
Saffron Cream and Julienned Vegetables
Recommended Wine: La Crema—Chardonnay—
Sonoma Coast, CA

PAN SEARED CHILEAN SEA BASS 42.95
Crab Meat, Heirloom Tomato, and Roma Artichoke Relish
with Green Pea Purée
Recommended Wine: Whitehaven—Sauvignon Blanc—
Marlborough, New Zealand

SURF & TURF 67.95
8oz Filet Mignon & 4oz Lobster Tail
Crispy Brussels Sprouts and Tri-Colored Fingerling Potatoes
with Drawn Butter, Grilled Lemon and Chianti Veal Reduction
Recommended Wine: La Marca—Prosecco DOC—Italy

GRILLED BONE-IN 10oz FILET MIGNON 64.95
Recommended Wine: Justin—Cabernet Sauvignon—
Paso Robles, CA

SPECIAL DESSERT 9.95
White and Dark Chocolate Covered Strawberries