



VALENTINE'S DAY MENU

FIRST COURSE

Wine pairing Recommended: \$7.00 per glass

Twin hearts salad

Romaine hearts, hearts of palm, goat cheese, brioche crostini
Tomato vinaigrette

Or

Cannoli of potato and smoked salmon

Crème fraiche, fried capers, sliced shallot

SECOND COURSE

Wine pairing Recommended: \$7.00 per glass

GRILLED LAMB TENDERLOINS

CELERY ROOT PUREE, SAUTEED BABY SPINACH
ROSEMARY TOMATO JUS

Or

PAN FRIED RIBEYE

SERVED PARSIAN STYLE, WITH POMME FRITES
HARICOT VERT, PEPPERCORN BORDELASIE SAUCE

Or

LEMON SOLE

ROCK SHRIMP YELLOW CORN RISOTTO, BUTTER NUT SQUASH CREAM

Or

PENNE PASTA DE LA 7EME

ROMA TOMATOS, BLACK OLIVES, GOAT CHEESE,

DESSERT

LOVER'S TRIO

BUTTERNUT RUM BRULLE, MARSCAPONE CHOCOLATE MOUSSE, APPLE TART

\$49 PER PERSON

NO SPLIT OR SUBSTITUTIONS PLEASE

EXECUTIVE CHEF/PARTNER: BRIAN OBERMEYER

