



HARVEST VALENTINE'S DAY

ENTREES

Chilean Seabass

Fresh Herb & Lemon Zest, Butter Sauce, with Chef's Select Vegetables & Asiago Risotto

Surf & Turf

6oz Maine Lobster Tail, 5oz Filet Mignon, Mascarpone Whipped Potatoes, & Chef's Select Vegetables

French Roasted Chicken

12oz Organic French Cut Chicken Breast, Herb Butter Sauce, Truffle Asparagus, & Creamy Asiago Risotto

Wild Mushroom Ravioli

Shitake and Portabella Mushrooms, Truffle Cream Sauce, Roasted Sweet Tomatoes, Braised Asparagus, & Shaved Romano

Center Cut - 10oz Beef Filet

10oz Filet, Chef's Select Roasted Vegetables, Wild Mushroom Ragout, Mascarpone Whipped Potatoes, & Madeira Sauce

SOUP OR SALAD

Lobster Bisque

Lobster Meat, Cream, Brandy, & Sherry Wine
or

Harvest Wedge Salad

Apple Smoked Bacon, Homemade Croutons, May Tag Blue Cheese Vinaigrette, Heirloom Tomatoes, & Crispy Pork Belly

DESSERTS

New York Cheese Cake

Driscoll Strawberry Compote, Chantilly Whipped Cream, & Graham Cracker Crust
or

Chocolate Lava

Garnished with Toasted Crushed Almonds & Baileys Crème Anglaise

\$49* PER PERSON

**Tax and gratuity not included.*