

Valentine's DINNER

APPETIZER

Stone Crab-Stuffed Gulf Shrimp & Jerk-Seared Sea Scallop

14

w/ Maple Ginger Sweet Potato Puree, Rum Coconut Sauce & Mango Salsa

SOUP

18

Sherry Lobster Bisque

w/ Osetra Caviar, Croissant Croutons, Avocado & Crème Fraiche

SALAD

15

Grilled Octopus & Balsamic-Marinated Cucumber

w/ Cherry Tomatoes, Pickled Shallot, Kalamata Olives &
Gorgonzola tossed in a Lemon Basil Vinaigrette

ENTRÉE

55

Macadamia Nut-Encrusted Chilean Sea Bass

w/ Pineapple Thai Rice, Grilled Bell Peppers, Yuzu Ginger Cream Sauce
& Strawberry Daikon Relish

Pair: Chardonnay, Flowers, Sonoma Coast, CA 2023

18

DESSERT

Rose & Cardamom Crepe Cake

12

w/ Raspberry Glaze, Rose petals

Pair: Moscato, Michele Chiarlo, Nivole, Piedmont, Italy 2024

12

SPECIAL COCKTAILS

It's a Date Old Fashioned

16

Bourbon, Date Syrup, Black Walnut Bitters

Chocolate Strawberry Martini

16

Vodka, Godiva Chocolate, Strawberry Syrup, Cream

Strawberry 76

15

Vodka, Strawberry Syrup, Lemon, Prosecco, Elderflower Liqueur

Strawberry Margarita

15

House Tequila Blanco, Homemade Strawberry Agave, Lime

To ensure guest safety, please notify your server of dietary restrictions prior to ordering

Checks may not be split for groups of eight or more.

Split entrees will be charged a \$4 per plate fee.

*All menu items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APPROVED
from the
kitchen of



• Mike Wald -Executive Chef •