

Valentinés Day

3-Course Menu

Amuse

PLATTER TO SHARE 3 Shareable appetizers accompanied by two small soups and homemade dinner rolls

MAIN COURSE

DUO OF KINGFISH

Kingfish with grilled Lobster, sautéed green asparagus, mashed potato and a red curry Lobster sauce

or

60Z TENDERLOIN WRAPPED

A 6oz bacon wrapped tenderloin with mixed vegetables, sweet potato and a creamy pink pepper sauce

DESSERT

LOVE DESSERT TO SHARE

Homemade brownie, cheesecake, chocolate mousse and red fruit sorbet to share

\$49 Per Person

Glass of Ménage à Trois Prosecco Included



MOËT & CHANDON CHAMPAGNE

