Valentine's Day Menu

FEBRUARY 13TH (EARLY BIRD SPECIAL) & 14TH

FOUR COURSE PRIX MENU 75 + PP - CHEF WINE SELECTION 32+PP

FRIDAY FEB 13 - EARLY BIRD SPECIAL 60 PP 2PM-4PM

SATURDAY FEB 14 - 4PM-9PM

Salad - Brentwood Salad

Appetizers

Oysters Three Ways
Rockefeller, Blue Crab & Champagne
Wine Selection: Line 39 Sauvignon Blanc, California

Braised Short Ribs
Wild Mushroom Ravioli & Pinot Noir Demi
Wine Selection: Château du Vallier Cadillac Côtes de Bordeaux

Escargot Poulbot
Sautéed Shallots, Fine Cognac Crème & Toasted Baguette
Wine Selection: Timbre "Opening Act" Chardonnay, California

Jumbo Shrimp Parfait
Hass Avocado Mousse & Rosy Cocktail Sauce
Wine Selection: Bodegas Chaves Cinco Islas Albariño, Spain

Entree

Valentine's Ribeye
Pommes Duchesse, Bacon Wrapped Haricot & Foie Gras Demi
Wine Selection: Château du Vallier Cadillac Côtes de Bordeaux
Maine Lobster Tail (add 19)
Seared Dayboat Scallops (add 12)
Sautéed Jumbo Shrimp (add 9)

Pistachio Dusted Lamb Chops
Roasted Fingerling Potatoes, Baby Spinach & Blackberry Demi
Wine Selection: Chateau Magnol, Haut-Medoc

Chilean Sea Bass
Potato Encrusted, Grilled Leek & Fennel Compote with Beurre Rouge
Wine Selection: Bodegas Chaves Cinco Islas Albariño, Spain

Seafood Stuffed Maine Lobster (Limited Order Add 19)
Lobster Risotto, Grilled Asparagus & Americaine Sauce
Wine Selection: Line 39 Sauvignon Blanc, California

Dessert for Two

Heart Shape Chocolate & Raspberry Mousse
Espresso Crème Anglaise
Wine Selection: Chateau Magnol, Haut-Medoc