

# *Valentine's Day 2026 Prix Fixe Dinner*

\$85 per person, plus drinks, tax and gratuity



## **Appetizers, choice of:**

### **Salt Roasted Jumbo Shrimp Cocktail - gf**

Gulf Shrimp Roasted on Sea Salt, White and Red Cocktail Sauce

### **Salmon Rillettes - gfo**

Garlic Crostini, Shaved Breakfast Radish, Ruby Grapefruit Supreme, Lemon Dressed Arugula, Dill Herb Oil

### **Smoked Tomatoes and Chevre - gf**

House Smoked Tomato Salad, Whipped Herb Chevre, Extra Virgin Olive Oil Balsamic Reduction

### **Crab Bisque - gf**

Tomato Crab Base, Cream

### **Roasted Wild Mushroom Soup – gf / vegan**

Vegetable Stock, Roasted Mushroom, Coconut Cream

### **Balsamic Strawberry and Feta Salad - gf**

Strawberry, Feta, Red Onions, & Walnuts over Mixed Greens, w/ Balsamic Vinaigrette

### **Classic Caesar Salad - gfo**

Romaine, Parmesan Flakes, Croutons, w/ Caesar Dressing

## **Entrées, choice of:**

### **Thick Cut Angus Prime Rib - gf**

Thick Cut Rib Eye Roast, Cream of Spinach, Herb Potato Puree, Truffle Jus

### **Pan Seared Sea Scallops - gf**

Parsnip Puree, Roasted Broccoli, Champagne Beurre Blanc, Toasted Almonds

### **Apple Pork Tenderloin - gf**

Apple Cider Marinated Pork Tenderloin, Roasted Apple Chutney, Broccoli Rabe, Wild Rice

### **Pepper Encrusted Pan Seared Ahi Tuna - gf**

Wasabi Potato Puree, Fried Nori, Broccoli Rabe, Tamari Reduction

### **Wild Mushroom Ravioli – vegetarian, vegan option**

Roasted Wild Mushrooms, Wilted Spinach, Sundried Tomato in a Marsala Cream Sauce

## **Desserts, choice of:**

### **Classic Creme Brûlée - gf**

### **Dark Chocolate Mousse - gfo**

### **Salted Caramel Cheesecake**

### **Berries & Cream - vegetarian, vegan option**