

# Valentine's Day 2026 Prix Fixe Dinner

\$85 per person, plus tax and gratuity



## Appetizers, choice of:

### **Salt Roasted Jumbo Shrimp Cocktail**

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

### **Salmon Rillette**

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

### **Smoked Tomatoes and Chevre**

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

### **Crab Bisque**

Tomato Crab Base, Cream

### **Roasted Wild Mushroom Soup**

Vegetable Stock, Roasted Mushroom, Coconut Cream

### **Balsamic Strawberry and Feta Salad**

Watermelon, Feta, Red Onions, Walnuts over Mixed Greens and Balsamic Vinaigrette

### **Classic Caesar Salad**

Romaine, Parmesan Flakes, Croutons, w/ Caesar Dressing

## Entrées, choice of:

### **Thick Cut Angus Prime Rib**

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

### **Pan Seared Sea Scallops**

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

### **Apple Pork Tenderloin**

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

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

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

### **Wild Mushroom Ravioli**

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

## Desserts, choice of:

### **Classic Creme Brûlée**

### **Dark Chocolate Mousse**

### **Salted Caramel Cheesecake**

### **Berries & Cream**