

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 Rillettes

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