

Valentine's Week Features

Appetizer

Appetizer Sampler For Two

Risotto Fritters with Bleu cheese fondue | Garlic & Gorgonzola Bread with roasted red pepper dipping sauce |
Maine Lobster & Maryland crabmeat with Old Bay Remoulade and charred corn salsa | \$15.⁹⁵

Starters

Maine Lobster Bisque ^{GF}

fresh lobster meat | micro greens garnish | \$8.⁹⁵

Balsamic-Roasted Heirloom Beets ^{GF}

baby arugula | herb goat cheese | toasted, salted almonds | shaved red onions | champagne vinaigrette dressing | \$8.⁹⁵

Entrees

Signature Surf & Turf ^{GF}

butter-poached Maine lobster tail | 6 oz. center-cut Filet
asparagus spears | truffle whipped potatoes | \$34.⁹⁵

Herb-Crusted Atlantic Ocean Cod

creamy Parmesan risotto with oven-roasted tomatoes & corn
basil and sweet pea puree | \$24.⁹⁵

Maine Lobster Scampi

fresh Maine lobster meat | pappardelle pasta | asparagus
grape tomatoes | lemon garlic scampi sauce | \$24.⁹⁵

French-Style Filet Mignon ^{GF}

melted Brie cheese crust | shallot red wine demi-glace
Yukon Gold whipped potatoes | haricot verts | \$32.⁹⁵

Dessert

Chocolate Duo For Two

S'Mores Dark Chocolate Cake with house-made marshmallows and Bailey's mousse & Chocolate Covered Strawberries \$14.⁹⁵

Black & White Duo For Two ^{GF}

Vanilla Panna Cotta with white chocolate shavings & chef's assorted dark chocolate truffles \$14.⁹⁵

Make the features a

~ \$95 Four Course Prix Fix For Two ~

Includes Appetizer Sampler For Two, two soups or salads from our features or the regular menu,
two featured entrees, one Dessert Duo, and a champagne toast.



Featured Libations



"Rye Love You"

Templeton Rye | Pomegranate juice
Apfel liqueur | fresh lemon juice
choice of sugared rim | \$10.⁹⁵

Cosmo Want Me Tonight?

Hangar 1 Rose vodka | lime juice
splash of cranberry juice
Triple Sec | red sugared rim | \$10.⁹⁵

La Fluerette

Combiar Rose | Zonin Proseco
splash of fresh grapefruit juice
fresh strawberry garnish | \$10.⁹⁵

Ken Wright Pinot Noir, Willamette Valley, Oregon '11

For over 46 years, Ken Wright has been producing some the most acclaimed Pinot Noirs in Oregon. His fruit-forward yet complex wines highlight the minerality of the soils that they're grown in. This is a fruit-focused wine with light tannins and bright acidity. The palate features young red and blue fruits, juicy red plum, cherry pie, and marionberry.

6 oz. glass \$15 - 9 oz. \$22.⁵⁰ - Bottle \$60