



Valentine's Day Lunch

With Complimentary Free-Flowing Champagne

Tuesday February 14th, 2017

FIRST COURSE

(SELECT ONE)

WHITE ASPARAGUS SOUP

Snipped Chives and Garlic Focaccia Croutons

CHOPPED SALAD

Mini Peppers, Artichoke Hearts, Cucumber, Feta Cheese, Cocktail Tomato
Chopped Garden Lettuces, White Balsamic Vinaigrette

ROASTED RUBY BEETS

California Goat Cheese, Local Strawberries, Balsamic Reduction, Toasted Pistachios

TOAMATO BURRATA

Vine Ripe Tomato Medley, Di Stefano Burrata, Basil Pesto

MAIN COURSE

(SELECT ONE)

10 oz TOP SIRLOIN "CULOTTE" STEAK

Madagascar Peppercorn Sauce, Potato Trio and Seasons Vegetables

SOY GLAZED ORGANIC SCOTTISH SALMON

Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce

RISOTTO SHRIMP

Jumbo Tiger Prawns, Autumn Harvest Corn, Roma Tomato

OVEN ROASTED SHELTON FARM CHICKEN BREAST

Wilted Spinach, Lemon Sauce, Soft Polenta Gratin

LINGUINE LOBSTER

Maine Lobster, Lobster Sauce, Tomato

DESSERT

CHOOSE ANY DESSERT FROM OUR LIST

\$40.00 per person

(excludes tax and gratuity)

MENU SUBJECT TO CHANGES