

# VALENTINE'S MENU

*\$225 Per Couple*

## FIRST COURSE

*Choice of:*



### Grilled Spanish Octopus

crispy baby potato, spicy red pepper sauce

### Arugula & Frisee Salad

heirloom tomato, fresh winter berries  
& poppyseed dressing

### French Green Lentil Soup

andouille sausage

## SECOND COURSE

*Choice of:*



### Airline Chicken Breast on Whipped Potatoes

cognac peppercorn sauce, sauteed  
spinach, wild mushrooms

### Filet Mignon

topped with fried onions & grilled  
champagne shrimp & bacon, on  
asparagus with port wine demi glaze

### Tempura Lobster Tail & Shrimp

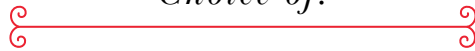
asian mix green slaw &  
purple potato puree

### Tandoori Marinated Vegetable Skewer

paneer cheese on herbed pinenut  
basmati rice & tzatziki sauce

## THIRD COURSE

*Choice of:*



### Godiva Chocolate Cake

mixed berries, fresh chantilly

### Red Velvet Cake

vanilla butter cream, mixed berry sauce

### Sorbet Trio

raspberry, mango, coconut

*all desserts come with a chocolate  
dipped strawberry*