



# VALENTINE'S DAY SPECIAL

*\$45 per person for a five course meal*

## 1ST COURSE

GLASS OF CHAMPAGNE



## 2ND COURSE

HOUSE SALAD

baby lettuce, cucumber, red onion, cherry tomato,  
shallot vinaigrette



## 3RD COURSE

ROASTED TOMATO BISQUE

basil, crostini



## 4TH COURSE

*choice of:*

FILET MIGNON

topped with lobster claws, roasted garlic mashed  
potatoes, crispy brussels sprouts, cognac hollandaise

SEARED DIVER SCALLOPS

with parmesan and chive risotto, pancetta, wild  
mushrooms, truffle beurre blanc

AIRLINE CHICKEN BREAST

oven roasted redskin potatoes, leeks, mustard and  
chive cream sauce, basil oil



## 5TH COURSE

CHOCOLATE COVERED STRAWBERRY BREAD PUDDING

served warm, with Mitchell's vanilla ice cream



## VALENTINE'S DAY COCKTAILS



### BOURBON SWEETHEART

angostura bitters, muddled strawberries, ginger liqueur,  
fresh lemon, woodford reserve bourbon 14



### MONKEY BUSINESS

angostura bitters, fresh lemon, ginger liqueur,  
amaro nonino quintessentia, monkey shoulder scotch 14



### OAK ROYALE

crème de cassis, la casa del fiore prosecco,  
fresh berries 12



### CUPID'S KISS

*mocktail*

muddled rosemary, pineapple juice, grapefruit juice,  
simple syrup, gruvi non-alcoholic rosé 10

