



Valentine's Day

Prix Fixe Special

Aperitivo

Chilled Glass of Prosecco

First Course

please choose one

Duck Confit Salad

duck confit, yukon gold potatoes,
haricots vert, frisée, sherry vinaigrette

Dattilo Salad

watercress, endive, gorgonzola, candied walnuts,
julienne pears, champagne vinaigrette

Second Course

please choose one

Scallop Scampi

pan seared scallops, scampi sauce

Roasted Beet Salad

red & yellow beets, red onions, feta cheese,
toasted walnuts, mesclun,
orange mustard vinaigrette

Third Course

please choose one

Filet Mignon

grilled filet mignon, white truffle compound butter, asparagus, whipped potatoes

Yellow Fin Tuna

pan seared, wasabi cream, sweet teriyaki drizzle, sauteed green beans, roasted fingerling potatoes

Lobster Ravioli

served with lobster sauce

Balsamic Chicken

pan seared chicken breast, cherry tomatoes, asparagus tips, roasted garlic,
yukon gold potatoes, balsamic glaze

Orecchiette Pasta

broccoli rabe, white beans, garlic, shallots, shaved parmesan cheese, extra virgin olive oil

Fourth Course

please choose one

Chocolate Pecan Brownie

with pecan praline

Lemon Tart

with italian meringue

\$99 per person

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of illness.

FOOD ALLERGY NOTICE - Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybeans, Peanuts, Tree Nuts, Fish, Shellfish, Sesame. Please let your server know if you have a food allergy.

If you have special dietary needs or allergies, please let a member of our staff know. Gluten-Free Bread Available Upon Request

