



VALENTINE'S DAY - FEBRUARY 14, 2019

\$85 per adult, plus tax and service charge

COURSE 1

DUNGENESS CRAB CAKES

French dijon aioli, petite pea tendril salad, radish
Freixenet Champagne

COURSE 2

CHOP SALAD

Chopped greens, blue cheese, tomato, cucumber, eggs
bacon, champagne chive vinaigrette
Lunardi Pinot Grigio

COURSE 3

PAN SEARED DIVER SCALLOPS

Coconut-lemongrass beurre blanc, forbidden rice
Robert Mondavi Private Select Chardonnay

COURSE 4

GRILLED LAMB LOLLIPOPS

Salasa verde, pea tendril panzanella salad
Murphy-Goode Red Blend

COURSE 5

GRILLED 5oz FILET TENDERLOIN

Whipped yukon gold potatoes, maître d'hotel butter
Storypoint Cabernet

COURSE 6

TRIPLE CHOCOLATE CAKE

Four layer chocolate cake, chocolate buttercream icing
dark chocolate ganache, mocha anglaise
chantilly cream and mocha bean
Chocolate Martini