



## VALENTINES MENU

### THREE COURSE PRIX-FIXE DINNER ONLY 149 PER COUPLE

Enhance the Experience with an optional expertly curated pairing 30 per person. (Plus tax & gratuity)

#### »→ COURSE ONE ←«

Select Two

##### »→ *Riesling or Prosecco* ←«

###### **Kung Pao Point Judith Calamari**

Crispy Point Judith calamari tossed Kung Pao-style with roasted cashews, and a bold chili-ginger soy glaze.

###### **Lobster Bisque**

sambuca cream, garnish with lobster

#### »→ COURSE TWO ←«

### YEALANDS SAUVIGNON BLANC OR PINOT NOIR

Select Two

###### **Whole Fried Red Snapper**

Whole deboned snapper bathed in a seafood creole sauce. Bay Scallops, mussels, clams. Served with a side of delicious white rice

###### **Lobster Tail Terminator**

8 oz Lobster Tail, Diced lobster meat topped with sautéed mushrooms and Parmesan. Served with creamy mashed potatoes gratin

###### **Valentine's Surf & Turf**

A tender grilled carne asada, paired with a succulent lobster tail drizzled with rich garlic butter. Served with fragrant Mexican rice and seasonal vegetables

#### »→ COURSE THREE ←«

Select One

##### »→ **SAUTERNES OR RAMANDOLO** ←«

###### **Molten Lava Cake**

Warm, rich chocolate cake with a gooey chocolate center, served with vibrant strawberry sauce with chunks.

###### **Raspberry Donut Cheesecake**

Creamy, rich cheesecake swirled with fresh raspberry puree and served with a buttery graham cracker crust.