

Valentine's FEATURES

Friday 2/13 - Sunday 2/15

Appetizers for Two

Oysters & Bubbles \$22

Six oysters on the half shell, lemon, classic mignonette, two glasses champagne

Tuna Tartare \$18

Fresh tuna, light seasoning, crostini

Fried Burrata \$16

Fustini's oil, heirloom tomato, basil



Main

Chilean Sea Bass \$52

Champagne beurre blanc, asparagus, couscous

Cocoa-Rubbed Filet Mignon \$56

7oz, red wine demi-glace, scalloped potatoes, broccolini



Desserts for Two

Molten Chocolate Lava Cake \$10

Warm chocolate cake, raspberry coulis

Classic Chocolate Mousse \$10

Whipped cream, chocolate shavings