

# *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,  
escaloped potatoes, broccolini



## *Desserts for Two*

Molten Chocolate Lava Cake \$10

Warm chocolate cake, raspberry coulis

Classic Chocolate Mousse \$10

Whipped cream, chocolate shavings

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