



VALENTINE'S WEEKEND PRIX-FIXE MENU

\$125/Person

1st COURSE | Choice of One

Caesar Salad | *parmesan tuile*

Iceberg Wedge | *crumbled blue cheese*

Lobster Bisque | *fresh Maine lobster & crème fraîche*

Bacon Wrapped Shrimp | *crab stuffing w/ sweet chili sauce*

Chef Tommy's Bacon | *crumbled blue cheese w/ truffle-infused honey*

Shrimp Cocktail | *4 pieces*

Jumbo Crab Cocktail | *4oz*

Foie Gras Terrine | *brioche toast points*

2nd COURSE | Choice of One

Surf & Turf | *10oz filet mignon & 5oz lobster tail w/ drawn butter*

Prime Bone-In Ribeye | *22oz (+\$15 for King Crab Topping)*

Pan-Seared Chilean Sea Bass | *roasted butternut squash in a Cioppino broth*

Beef Wellington | *served medium rare*

Crab Stuffed Lobster Tail | *5oz*

SIDES | Choice of Two

Grilled Asparagus • Brussels Sprouts w/ *bacon & garlic chili*

Garlic Whipped Potatoes • B&B Mac & Cheese • Classic Creamed Spinach

B&B Mac & Cheese w/ *bacon* +\$10 • B&B Mac & Cheese w/ *lobster* +\$20

DESSERT | Choice of One

Classic Crème Brûlée

Bread Pudding | w/ *fresh blueberries & vanilla crème anglaise*

New York Cheesecake

Chocolate Cake | *espresso ganache w/ whipped cream*

**All to-go dinners also include 2 chocolate covered strawberries.*

SUGGESTED WINE PAIRINGS:

Jansz Rosé, Tasmania, Australia N.V. • \$60

Duckhorn Chardonnay "Migration" Wines | Russian River Valley 2015 • \$75

Groth Cabernet Sauvignon | Napa Valley 2015 • \$96

