

Happy Valentine's Day



STARTER

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Served with house-made truffle aioli, arugula and parmesan cheese

BEEF CARPACCIO

Seasoned beef tenderloin, served with truffle anchovy aioli, topped with arugula and parmesan cheese

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House blend, edsi Twinkie, candy walnut, roasted red pepper, feta cheese with strawberry vinaigrette

\$85 PER PERSON

ENTRÉE

EGD8^ FGD8

8 oz strip loin, 5 oz lobster tail, truffle dill mash potato, asparagus

CHICKEN CAPRESE

Grilled chicken breast, mozzarella cheese, balsamic glaze, roasted tomato with spaghetti alfredo pasta

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TRUFFLE MUSHROOM RAVIOLI

Cremini, button and oyster mushroom stuffed ravioli with alfredo sauce

DESSERT

CREME BRULEE

Vanilla bean infused custard fabbWi [th caramelized sugar

CARAMEL CHEESE CAKE

Ricotta and mascarpone creamy cheesecake served with strawberry compote

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Triple chocolate mars bar brownie with whipped cream and caramel sauce

1.5 HOUR SEATING TIME