

# Happy Valentine's Day!



## STARTER

### E D;? B5A5=F3;>

Served with house-made

### BEEF CARPACCIO

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

### EFD3I 47DDKE3>36

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

\$85 PER PERSON

## ENTRÉE

### EGD8~ FGD8

# 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

### 4>35=ENED E3>? A@I ;F: E D;? B

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### TRUFFLE MUSHROOM RAVIOLI

Cremini, button and oyster mushroom stuffed ravioli with alfredo sauce

## DESSERT

### CREME BRULEE

Vanilla bean infused custard with caramelized sugar

### CARAMEL CHEESE CAKE

Ricotta and mascarpone creamy cheesecake served with strawberry compote

### 4DAI @; 7B3D83;F

Triple chocolate mars bar brownie with whipped cream and caramel sauce

1.5 HOUR SEATING TIME