



VALENTINE'S DAY
THREE COURSE DINNER

49.99* | February 13 - 14, 2019

FIRST COURSE

Endive Salad with Blood Orange Vinaigrette and Roasted Pears

or

Seared Ahi Appetizer with Crispy Carrots, Thai Basil Pesto,
Cucumber and Apple Ginger Butter

SECOND COURSE

6-ounce Filet Mignon with choice of Grilled Baby Squid
or Succulent Grilled Shrimp in a Brown Butter Lemon Sauce
accompanied by Sweet Potato Mash, and Asparagus Ribbons

or

Seared Duck Breast and Sea Scallops with Pomegranate Molasses,
Roasted Baby Carrots and Polenta

THIRD COURSE

Deconstructed Red Velvet Cake with Caramel Dust
and Vanilla Bean Ice Cream

Specialty Cocktail

MI CORAZÓN

Hess Chardonnay and Crème de Cassis
over ice. Luxardo cherry garnish. 12

MAKE IT A FAMILY AFFAIR

*For our guests 12 and younger. *19.99*

6-ounce Filet Mignon, Sautéed Broccolini, and choice of French Fries or Garlic Mashed Potatoes
Vanilla Bean Ice Cream