



VALENTINE'S DAY MENU

\$77 per person

APPETIZER

BAKED BRIE [Ⓥ]

French Brie Baked in Puff Pastry,
Topped with Orange-Honey Compote

MAIN

KING CRAB STUFFED SOLE [Ⓤ]

8 oz Sole Stuffed with 3 oz Alaskan King Crab,
Topped with Beurre Blanc

DESSERT

SEMIFREDDO [Ⓤ] [Ⓤ]

Macerated Strawberries,
Chocolate Shavings, Whipped Cream

[Ⓤ] Gluten-Free [Ⓤ] Dairy-Free [Ⓥ] Vegetarian [Ⓝ] Contains Nuts
All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% Gratuity will be added to parties of 8 or more.