

Wine, Dine & Be Mine

FEBRUARY 13th and 14th 2026 ❤ 4 Courses for \$75

Tease

LOBSTER BISQUE
sherry cream, lobster corn fritter

First Kiss

JUMBO LUMP CRAB CAKE
baby arugula, shaved fennel, radicchio, lemon basil aioli

WHIPPED BURRATA & ROASTED CAMPARI TOMATOES
toasted pistachio, evoo, rustic bread

LOBSTER RAVIOLI
citrus vodka sauce, torn basil

PROSCIUTTO WRAPPED JUMBO ASPARAGUS
boursin creme fraîche, balsamic reduction, frisee

The Courtship

ALLEN BROTHERS FILET MIGNON
cast iron seared sliced filet, truffle potato gratin, broccolini, gorgonzola, fresh thyme butter

ROSEMARY CRUSTED RACK OF LAMB
goat cheese mashed potatoes, wilted spinach, roman artichokes

MISO GLAZED CHILEAN SEABASS
jumbo asparagus, chanterelle mushrooms, shaved black truffles

CAST IRON SEARED JUMBO SEA SCALLOPS
lobster parmesan risotto, yellow tomato butter sauce

Sweet Endings

CRÈME BRÛLÉE
raspberry & vanilla bean, raspberry sauce

CHOCOLATE MOUSSE CAKE
fresh raspberries

RED VELVET CAKE
whipped cream, brandied cherries, chocolate shavings

