

## *Wine, Dine & Be Mine*

FEBRUARY 14<sup>th</sup> and 15<sup>th</sup> 2025    ♥    4 Courses for \$65

### *Jease*

LOBSTER BISQUE  
*sherry cream, lobster corn fritter*

### *First Kiss*

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

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

LOBSTER RAVIOLI  
*citrus vodka sauce, torn basil*

PROSCIUTTO WRAPPED JUMBO ASPARAGUS  
*boursin creme fraiche, balsamic reduction, frisee*

### *The Courtship*

ALLEN BROTHERS FILET MIGNON  
*cast iron seared 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 SEA BASS  
*jumbo asparagus, chanterelle mushrooms, shaved black truffles*

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

### *Sweet Findings*

CRÈME BRÛLÉE  
*raspberry & vanilla bean, raspberry sauce*

MOLTEN CHOCOLATE LAVA CAKE  
*whipped cream, strawberries*

RED VELVET CAKE  
*whipped cream, brandied cherries, chocolate shavings*

