



♥ *Love is in the air*
DINNER IS ON THE TABLE! ♥

Valentine Toast for Two

Amuse Bouche

PUFF PASTRY WITH CONFIT SHORT RIB

Delicate puff pastry filled with tender confit short rib, sautéed mushrooms, and caramelized onions, topped with a rich burgundy sauce.

Soup

LOBSTER BISQUE

A luxurious, creamy soup infused with the rich flavors of fresh lobster and a hint of sherry.

Salad

Choice of:

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with creamy Caesar dressing, crunchy croutons, and shaved Parmesan.

BRUSSELS, SPINACH, AND FENNEL SALAD

A refreshing mix of Brussels sprouts, spinach, and fennel, served with poached pears, drizzled with pear vinaigrette and balsamic glaze.

Entrées

Choice of:

HERB ROASTED HALF CHICKEN

Succulent half chicken roasted with fresh herbs, served with rosemary marble potatoes, charred broccolini, and a savory chicken jus.

PAN-SEARED SALMON

Perfectly seared salmon paired with a couscous salad, tomato hummus, and finished with a drizzle of mint oil.

BRAISED SHORT RIB

Slow-cooked short rib, melt-in-your-mouth tender, served with creamy mashed potatoes and seasonal vegetables, finished with a rich red wine reduction.

Desserts

Choice of:

CRÈME BRÛLÉE CHEESECAKE

A fusion of rich cheesecake and classic crème brûlée, topped with a caramelized sugar crust.

KEY LIME PIE

Tangy and refreshing key lime custard on a graham cracker crust, topped with fresh whipped cream.

CHOCOLATE MOLTEN CAKE

Warm, decadent chocolate cake with a gooey molten center, served with a scoop of vanilla ice cream.

55 per person, taxes
and fees not included,
drinks separate.
Kindly no substitutions

RESERVATIONS RECOMMENDED.

Optional Pairing

Bottle of Luc Belaire Gold Brut Champagne
\$30 per bottle

