

Valentine's Day

Chef Features

SWEET CORN BISQUE \$12

ORANGE CHILI SMOKED SALMON DIP \$17

CITRUS CREAM CHEESE, SEASONED CROSTINI,
WHOLE GRAIN MUSTARD

SEARED GROUPEL FILLET \$48

SAFFRON GNOCCHI, SAUTÉED SPINACH,
GRAPE TOMATO, SHRIMP BEURRE BLANC

FILET & LOBSTER \$70

6OZ PETITE FILET, BOURBON DEMI GLACE
4OZ LOBSTER TAIL, DRAWN BUTTER

PRIME RIB DINNER 14OZ \$55 18OZ \$65

ROSEMARY CRUST, HORSERADISH CREAM,
AU JUS, CHOICE OF SIDE

SMOKED CHICKEN PASTA \$35

PICI PASTA, BLACK TRUFFLE, PARMESAN CREAM SAUCE

COTTON CANDY TREE \$14

CHOCOLATE TRUFFLE HEARTS, STRAWBERRY CLOUD CREAM,
BUTTER CRUMBLE, VANILLA ICE CREAM, RASPBERRY-CELLO

Drink Features

BEAU NOIR \$15

RYE WHISKEY, CHOCOLATE LIQUEUR,
AMARO, CHOCOLATE BITTERS

UNFORGETTABLE \$15

VANILLA VODKA, ESPRESSO,
RASPBERRY LIQUEUR, FRANGELICO

LOVE ISLAND \$15

STRAWBERRY INFUSED GIN,
BLOOD ORANGE & PASSIONFRUIT
LIQUEURS, LEMON, PROSECCO

