Valentine's MENU

FIRST COURSE

Glass of Champagne

Classic Mixed Greens

tender baby lettuces, seasonal berries, toasted almonds, Champagne vinaigrette

ENTRÉE

Prime Rib Surf & Turf

herb-crusted, slow-roasted prime rib of beef, natural jus

Butter-Sautéed Prawns

lemon-garlic beurre blanc, Chef's seasonal accompaniments

DESSERT

Classic Chocolate Mousse

silky dark chocolate mousse, crème fraîche, chocolate curls

Wine Pairings Available Upon Request

Please inform your server of any dietary restrictions or allergies.