



VALENTINE'S DAY THREE-COURSE MENU

\$85 PER COUPLE

TO BEGIN

**SHRIMP AND PORK STEAMED DUMPLINGS
AND
CRAB CAKES**

SALAD

ARUGULA, BLOOD ORANGE AND BABY BEAT SALAD
Goat Cheese, Candied Pecans, Blood Orange Vinaigrette
AND
CLASSIC CAESAR

ENTRÉE

BONE-IN 24-oz. COWBOY RIBEYE FOR TWO
Truffled Whipped Potatoes, Roasted Brussels Sprouts,
Gorgonzola and Green Pepper Corn Butter

DESSERT

VALRHONA CHOCOLATE MOUSSE

WINE PAIRING AVAILABLE FOR \$25 PER PERSON

NO SUBSTITUTIONS PLEASE
Prices do not include sales tax

