

# Valentine's Prix Fixe Menu

*\$65 per person*

One complimentary glass of sparkling rosé

## Appetizers

*Choice of one*

### Shrimp Ceviche

Gently poached shrimp marinated in a mildly spicy freshly squeezed lime juice, topped with shaved red onions and cilantro avocado cream, on a rice crisp

### Roasted Tomato Bruschetta

Grilled sourdough, whipped ricotta, topped with roasted plum tomatoes and balsamic glaze

### Creamy Mushroom Soup

Earthy, velvety wild mushroom broth finished with cream and sauteed mushrooms

### Winter Salad

Arugula, poached pears, toasted almonds, crumbled blue cheese, sliced onions, pomegranate dressing

## Entrees

*Choice of one*

### Balsamic Chicken

Pan roasted sweet balsamic marinated half chicken, served with herb spaetzles, sauteed tomato and spinach finished with a pan jus

### Filet Mignon

Potato pave, asparagus, finished with a bordelaise demi glace

### Parmesan Crusted Scallops

Served over a red wine risotto, asparagus tips and shaved parmesan

### Grouper Florentine

Potato crusted grouper, spinach and tomato, garlic cream

### Rose Shrimp Pasta

House made fresh pasta, plump shrimp and rose sauce

## Desserts

*Choice of one*

### Red Velvet Cake

### Chocolate Covered Strawberries & Sabayon

### Chocolate Mousse with Almond Biscotti

### Raspberry Sorbet

**Most menu options can be modified for vegetarian or gluten free. Please speak with your server before ordering.**

*\* Fully cooked meats and seafood greatly reduces the risk of food borne illness. We take food allergies seriously. Please notify your server of any food allergies when ordering. Items are cooked to order, and may be served to your liking, or contain raw or uncooked ingredients.*