

Valentine's Dinner

Menu & Pairings

Starter

Baked Ponzu Oysters \$17

Half-Dozen Chesapeake Oysters, Micro Cilantro,
Lemon, Garlic, and Fresno Chili, Gruyere

Kiss of Raspberry Cocktail \$16

Mains

Lobster Ravioli \$38

Vodka Sauce, Tarragon oil, Parmesan Reggiano,
Arugla Salad

Regaleali Sicilian White Blend 6 oz \$16

NY Strip \$46

Sauce au Poivre, Charred Shallot, Sautéed Haricot
Verts, Pommes Duchesse

Lamuri Sicilian Red Wine 6 oz \$16

Dessert

Triple Chocolate Mousse Cake \$14

Blood orange & Cognac reduction, Chantilly
cream

Chocolate Macadamia Bliss Cocktail \$16

