

Valentine's Day

Embark on a romantic voyage through the world's most captivating flavors. Savor a menu inspired by global cuisine, where every bite is a celebration of love, adventure, and togetherness.

APPETIZERS

Three Layer Seafood Dip 21

Langoustine, Crab, and Shrimp Dip, Toasted Focaccia

Tenderloin Bruschetta 17

Beef Tenderloin, Crostini, Boursin, Port Reduction, Pickled Shallots

Herb & Cheese Portobello Mushroom 14

Grilled Portobello Mushroom, Aged Parmesan, White Cheddar, Herbs

Prosciutto and Fig Focaccia 16

Fig Jam, Goat Cheese, Prosciutto, Arugula

SOUP DU JOUR

Roasted Poblano and White Cheddar Soup 10

Warm Ciabatta Baguette

SALADS

Fattoush Salad 11

Artisan Romaine and Iceberg Lettuce, Heirloom Cherry Tomatoes, English Cucumbers, Carrot Twirls, Sliced Red Onion, Pita Croutons, Lemon Mint Vinaigrette

Cranberry Apple Quinoa Salad 12

Quinoa, Kale, Dried Cranberries, Granny Smith Apple, Spiced Pecans, Crumbled Feta, Red Onion, House-Made Honey Mustard

ENTRÉES

Mediterranean Swordfish 44

Grilled Swordfish, Charred Fennel and Artichoke Salsa, Caramelized Figs, Halloumi Couscous Cakes, Crispy Eggplant Chips

Veal Chop 59

Grilled Veal Chop, Roasted Béarnaise Sauce, Bacon and Cheese Spaetzle, Carrot Soufflé

Seafood Paella 39

A Classic Seafood Dish: Clams, Mussels, Shrimp, Chorizo, Peppers, Onions, Spanish Rice

Picanha 40

Roasted Top Sirloin Cap, Chimichurri, Pan Jus, Elote, Yucca Fries

Vegetarian Polenta Pie 28

Spinach, Zucchini, Yellow Squash, Bell Pepper, Onion, Cheesy Polenta, Creamy Quinoa Risotto, Grilled Asparagus, Tomato Coulis

DESSERTS

Lemon Drop 12

Crème Brûlée Cheesecake 12

Peanut Butter Brownie 12

Layered Chocolate and Peanut Butter Brownie, Chocolate Sauce, Caramel, Vanilla Ice Cream 00