

MENU

Valentine's Day

First Impressions

Iced Seafood for 2

Jumbo Shrimp, Russian Snow Crab Claws, and Cold Water Oysters Served w/ a Duo of Sauces.

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Charcuterie Plate for 2

Duck/Chicken Liver Mousse Pate, Country Pate, Assorted Cured Meats & Cheeses, Served w/ Grain Mustard, Toasted Nuts & Honey, Pickled Grapes, and Sourdough Rounds

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Spicy Mango Lobster Ceviche

Served w/ House-Made Yucca Chips

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Almond Crusted Brie

Accompanied w/ Texas Wildflower Honey, Peach & Black Pepper Relish

Second Date

Classic Caesar Salad

Served in a Parmesan Cheese Basket w/ Seasoned Toast Points

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Cucumber Avocado Gazpacho

Served w/ Smoked Crab, Cucumber Pico de Gallo, and Chile de Arbol

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Spinach, Red Beet, & Duck Breast Salad

Served w/ a Smoked Breast of Duck, Blood Oranges, Jicama, Queso Fresco, and Pomegranate in a Champagne Vinaigrette

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Seven Onion Soup

Served w/ Focaccia Toast Points

The Proposal

Grilled Atlantic Salmon a la Oscar

Topped with Carolina Crabmeat, Asparagus & Napped w/ Sauce Hollandaise

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Char-Broiled Tournedos of Beef

Served w/ Sauce Béarnaise

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Pan-Seared Fillet of Sea Bass

Napped w/ Clam and Mussel Ragout

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Veal Shank Osso Buco

Napped w/ Port Demi-Glace

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Pasta Hearts

Filled w/ Mushroom Duxelle and Topped w/ Homemade Tomato Vodka Sauce

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Sliced Smoked Tenderloin of Pork

Napped w/ Chimichurri Sauce

Celebrating Love

Classic Strawberry Romanoff

Fit for a King or Queen

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Honey Passion Fruit Millefeuille

w/ Raspberry Gel and Candied Pistachios

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A Trio of Chocolate Cups

Filled w/ Chocolate, Raspberry, and Vanilla Mousse w/ Dipped Chocolate Strawberries

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Irish Cream Crème Brulee

\$65+Tax Per Person