

Valentine's Day Prix Fixe Menu

February 14th, 2016



Salad

Lavender honey grilled quail
with baby spinach,
balsamic-chive vinaigrette and cotija cheese crisps

Entrée

Chateaubriand King Oscar;
with béarnaise/crabmeat and asparagus
accompanied by
roasted garlic buttermilk mashed potatoes

Dessert

Warm Mexican chocolate streusel
served with
dark rum crème anglaise
and strawberries

Served with a glass of
Gruet Sparkling Wine

For Two \$90
Individual \$49
+ tax & gratuity