



Valentine's Day

4- Course Dinner,

\$60.00 per person

By Reservation Only!

(Does not include tax & gratuity)

Celebrate with your sweetheart for a fabulous 4- Course Menu!

This event is by reservation only with a credit card, reservation deadline is Monday, February 13th!

To prevent no-shows, we ask you to guarantee your seats with a credit card. If you no-show or cancel after the deadline, we will charge your card a \$60 cancellation fee per seat reserved. To avoid a no-show charge, you must cancel by 2:00 pm on Monday, February 14th!

Cheers! Chef Farshad & Caroline, Managing Partner

See menu below!



Valentine's Day 4-Course Dinner

Soup

Asparagus

Salads

Aegean (Romaine Hearts, Cucumbers, Red Onion, Tomatoes, Calamata Olives
& Feta Cheese, Lemon Herb Vinaigrette)

Or

Organic Field Greens (Beets, Apples, Goat Cheese, Toasted Hazelnuts, Vinaigrette)

Entrees (Choice of)

Slow Roasted Prime Rib 12 oz. (Choice)

Sesame Crusted Ahi Tuna (Rare) (with pickled ginger & wasabi)

Baked Filet of Sole (topped with baby spinach, crabmeat, lemon, caper butter sauce)

Grilled Organic Lamb Chops (fresh thyme & pearl onions, finished with a sherry
demi glace)

Pork Tenderloin Medallions (dried figs & hazelnuts, finished with a port wine reduction)

Dessert

Flourless Chocolate Tart with Fresh Raspberries

We gladly accept Visa, MasterCard. For Parties of 6 or more we respectfully take the liberty
of adding 18% gratuity. No Personal Checks.

