



Valentine's Specials

(Friday & Saturday)

Hokkaido Seared Scallops - 18

Served seared in herb butter, panchetta and Swiss chard

Wine Suggestion: Albert Bichot Chablis - France

Lamb Chops - 22

Seasoned and seared lamb lollipop with mint pistachio pesto and pomagranite seeds

Wine Suggestion: Saint Cosme Cote du Rhône - France

Surf&Turf Filet - 64

Filet, gnocchi, chopped asparagus, smothered with a butter garlic shrimp scampi

Wine Suggestion: Obsidian Cabernet Sauvignon - Red Hills, CA

Salmon Picatta - 37

Pan seared salmon in a lemon caper butter sauce and angel hair pasta

Wine Suggestion: Inama Soave Classico - Veneto, Italy

Lori's Lasagna - 35

Traditional rustic tomato beef Bolognese with ricotta, Parm and mozzarella

Wine Suggestion: Selvapiana Chianti Rufina - Italy

Desserts:

Île Flottante - 12

Rich creamy crème anglaise and floating fluffy meringue with dried fruits and almonds

Add: Coupe of Fortuna Pear Cider - Poland

Dark Chocolate Mouse - 12

Silky smooth dark chocolate mousse served in a chocolate cup with raspberries

Add: Coupe of Lindemans Froimboise Lambic - Belgium

(Full menu will still be available)