



## 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*

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## Desserts:

### Île Flottante - 12

Rich creamy crème anglasie 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)