

Valentine's Day

*\$65 per person
(tax and gratuity not included)*

Amuse Bouche

GREEN AND RED TOMATO BRUSCHETTA
with rosemary & kalamata olive tapenade over toasted ciabatta

First Course

SWEET BUTTER LETTUCE SALAD
with "sexy" pancetta, candied walnuts, red bliss apples and honey-creole vinaigrette

OR

CHANTERELLE AND SHALLOT RAGOUT
over creamy hominy grits, with lemon thyme and organic honey glaze

Second Course

HOUSEMADE BUTTERNUT SQUASH RAVIOLI
sautéed porcini mushrooms, meyer lemon beurre blanc and fresh sage

OR

PAN ROASTED SEA SCALLOPS
*served over garnet yam purée, finished with salmon caviar,
balsamic reduction and truffle oil*

OR

CHAR GRILLED NIEMEN FARMS PETITE FILET MIGNON
*with whipped potatoes, micro arugula, frizzled carrots and
red wine/fire grape gastrique*

Dessert

BEIGNETS AND STRAWBERRIES FOR TWO!
*traditional New Orleans fried dough, generously dusted with powdered sugar and fresh
strawberries accompanied by three special sauces for dipping*

*Executive Chef
Jerome "Spike" Williams*