



Valentine's Day 2019

\$79 per person

First Course

Arancini

Saffron Marinara, King Trumpet, Brown Beech, & Oyster Mushrooms

Shrimp Cocktail

Cocktail Sauce, Lemon

Pork Belly

Cured-Smoked Pork Belly, Tomato Marmalade, Guajillo Gastrique

Second

Caesar Salad

Traditional Caesar Dressing, Fresh Grated Parmesan, Parmesan Tuile, Croutons

House Salad

Artisan Greens, Grape Tomatoes, Romano Cheese, Croutons

Arugula Salad

Lemon Vinaigrette, Pecorino Romano

Main

Kansas City Strip (13 oz.)

Mashed Potatoes, Asparagus

Beef Tenderloin (7 oz.)

Mashed Potatoes, Asparagus

Salmon

Shrimp, Scallop, Beurre Blanc

Baked Half Chicken

White Wine, Rosemary, Garlic, Prosciutto, Pan Jus Lié

Dessert

Red Velvet Cake

Crème Brulee

Chambord Mousse

Or, forego the first course and enjoy one of the following as your main course.

Cowboy & Tails (for Two)

Bone-In "Cowboy" Ribeye, Two 4 oz. Lobster Tails,
Two Shrimp, Mashed Potatoes, Asparagus

Recommended Pairing:

Buena Vista Winery, *Cabernet Sauvignon*
"Chateau Buena Vista",
Napa Valley, CA 2014 \$107

Wagyu Platter (for Two) \$90 surcharge

A4 Wagyu Tomahawk Chop, Two 4 oz. Lobster
Tails, Three Shrimp, Mashed Potatoes, Asparagus

Recommended Pairing:

Paul Hobbs, *Cabernet Sauvignon*, Napa Valley, CA 2011
\$182