

VALENTINE'S DAY

Tuesday - February 14th - 6p to 10p

prix fixe menu - thirty seven fifty per person

FIRST COURSE

Duo de Ceviché

dungeness crab and pacific shrimp ceviché
served on a house-fried tortilla crisp

SECOND COURSE

Champagne Strawberry Greens

sugared pecans and strawberries served on
baby greens and topped with herbed chevre
and champagne vinaigrette

THIRD COURSE

Intermezzo

Lemon rosemary sorbet

FOURTH COURSE

Filet Oscar

10oz center cut filet topped with lobster
béarnaise served with wild mushroom risotto
and asparagus spears

OR

Garlic Rosemary Chicken

brined leg and thigh portion, basted and roasted
with rosemary and garlic, served with wild
mushroom risotto and asparagus spears

FIFTH COURSE

Chocolate Decadence

chocolate amaretto mousse served
cocktail style with chocolate shavings
and whipped cream

208.939.0402

RESERVATIONS REQUIRED

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