



**VALENTINE'S DAY  
5 COURSES & INTERMEZZO**

**\$e++ per person**

Wine Pairings by Sommelier Marc Sauter - \$69.99++ per person to pair every course

◆ **AMUSE-BOUCHE** ◆



◆ **COURSE ONE** ◆  
CHOICE OF



**AVOCADO ROLL**

**RAW OYSTERS MIGNONETTE**

**FRIED SHRIMP COCKTAIL**

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◆ **COURSE TWO** ◆  
CHOICE OF

**ZOES CAESAR**

**SMOKEY CRAB BISQUE**

**POTATO & LEEK SOUP**

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◆ **COURSE THREE** ◆  
CHOICE OF

**DUCK CONFIT POUTINE**

**TUNA TARTARE**

**WAGYU DUMPLINGS**

**SCALLOP TOAST**

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◆ INTERMEZZO ◆

POMEGRANATE SORBET

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◆ COURSE FOUR ◆  
CHOICE OF

12oz PRIME CUT RIBEYE

LAMB RACK

FILET MIGNON

Add Jumbo Lump Crab & 1/2 Lobster Tail **\$25 Supplemental**  
Substitute 6oz Miyazaki NY Strip **\$100 Supplemental**

PAN ROASTED GROUPEL

RED WINE RISOTTO

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◆ DESSERT ◆  
CHOICE OF

GOLIATH CARROT CAKE

CHOCOLATE LAVA CAKE

RED VELVET SKILLET COOKIE

STRAWBERRY CREME BRULEE

MOLTEN CHOCOLATE SOUFFLE

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.  
Cheers from our kitchen crew (Michael Koch, Marcus, Willie, Mark).