



VALENTINE'S DAY
5 COURSES & INTERMEZZO

\$99.99++ per person

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

◆ **AMUSE-BOUCHE** ◆
TOMATO PUFF PASTRY

...

◆ **COURSE ONE** ◆
CHOICE OF
HERBED BAKED BRIE

AVOCADO ROLL

RAW OYSTERS MIGNONETTE

FRIED SHRIMP COCKTAIL

...

◆ **COURSE TWO** ◆
CHOICE OF
ZOES CAESAR

SMOKEY CRAB BISQUE

POTATO & LEEK SOUP

...

◆ **COURSE THREE** ◆
CHOICE OF
DUCK CONFIT POUTINE

TUNA TARTARE

WAGYU DUMPLINGS

SCALLOP TOAST

...



◆ INTERMEZZO ◆

POMEGRANATE SORBET

...

◆ 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 GROUPE

RED WINE RISOTTO

...

◆ DESSERT ◆
CHOICE OF

GOLIATH CARROT CAKE

CHOCOLATE LAVA CAKE

RED VELVET SKILLET COOKIE

STRAWBERRY CREME BRULEE

MOLTEN CHOCOLATE SOUFFLE

...



*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).