

Valentine's Day Menu

- Appetizer -

Jiaoyan Quail

Savory Salt & Pepper Quail on a Nest of Crunchy Wonton Noodles Served with Fresh Steamed Asparagus, and drizzled with a Balsamic-Teriyaki Glaze
Piper Heidsieck Brut, France

Pancetta Wrapped Scallop

Baked Fresh Scallop Wrapped in Delicious Pancetta all on a Bed of Thai Basil Mango Chutney
Piper Heidsieck Brut, France

- Soup -

Lobster Bisque en Croûte

Rich Cream Soup Made with Plenty of Fresh Sweet Lobster Topped with a Flaky Oven Baked Puff Pastry

Chicken-Mushroom Consommé

A Delicate Clear Broth Infused with the Full Bodied Flavor of Free Range Chicken and Savory Shiitake

- Salad -

Tempura-Almond Crusted

Chèvre Salad

With Fresh Belgian Endive, Champagne Grapes, and Almond Vinaigrette
Leasingham Magnus, Clare Valley, South Australia

Fried Shrimp Waldorf salad

Sweet Apple Salad with Crisp Celery and Toasted Walnuts in a Mayonnaise Dressing
Leasingham Magnus, Clare Valley, South Australia

- Entree -

Veal Ossobuco

Veal Shanks Slow Braised to Perfection, Served with Roasted Garlic Risotto, Sautéed Baby Carrots and Baby Zucchini
Joseph Phelps Cabernet Sauvignon, California

Baked Jumbo Tiger Prawn

Stuffed with Creamy Wasabi Crab Meat, Served with a Cajun Spiced Baked Tournéed Potato, Sautéed Haricot Vert and Asparagus with Brown Butter Lemon Sauce
Azienda Fratelli Pighin, Pinot Grigio, Italy

- Dessert -

White Chocolate

Mascarpone Napoleon

With Crisp Wontons, Fresh Berries and Baileys Irish Cream Sauce
Quady Essencia Orange Muscat, California

Dark Chocolate Soufflé

With Warm Chocolate-Rum Sauce
Quady Essencia Orange Muscat, California

5 course feast with wine pairings for \$89 per person
\$59 per person without wine
prices do not include taxes or gratuity
select one menu item per course
for reservations please call 713.664.6698