

Celebrate VALENTINE'S DAY.

Valentine's Day Menu

February 14-16, 5-10 p.m.

Starters

Lobster Bisque 15

Brandy cream, lobster claw, chervil, smoked paprika oil

Asparagus Trio 16

Grilled, roasted and shaved asparagus, truffle pecorino, citrus vinaigrette, prosciutto crumble

Chai-Spiced Poached Pear & Endive Salad 16

Baby Arugula, endive, pomegranate pearls, maple mustard dressing, pear wedge, goat cheese crumble

Entrées

Herb-Crusted Rack of Lamb 42

Dijon herb crust, confit galette potatoes, heirloom baby carrots, red wine jus

Seared Sea Bass 44

Saffron pearl couscous, charred broccolini, blood orange beurre blanc

Pan-Roasted Cornish Hen 36

Crispy skin, rosemary garlic pee wee potatoes, baby vegetables, lemon thyme jus

Steak au Poivre 52

Prime ribeye (10oz), potato puree, pickled rainbow Swiss chard, peppercorn cognac sauce

Stuffed Portobello Mushroom 28

Grilled portobello, wild rice pilaf, roasted cherry tomatoes on vine, cashew cream, pomegranate glaze

Desserts

Hazelnut Chocolate Tart 12

Gold leaf, caramel ganache, praline crunch

Strawberry Rose Cheesecake 12

Rosewater-infused cheesecake, macerated strawberries, rose petal jam, pistachio crumble

Beverage Specials

Cupid's Cocktail 12

Champagne, vodka, grapefruit, pomegranate seeds, strawberries

Chocolate Martini 14

Baileys, Ketel One

Blackberry Bourbon Smash 17

TX Bourbon, lime, mint, blackberries

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy. Applicable taxes and service charge will be added.