



Valentine's Day 2018

\$99 per person

(Tax & Gratuity Not Included)

1st Course

Choice of One

CLASSIC SHRIMP COCKTAIL

Cocktail Sauce, Fresh Lemon

MAINE LOBSTER BISQUE

Anise Liqueur Crème Fraîche, Lemon Oil

BRAISED SHORT RIB RAVIOLI

Mushroom Puree, Tomato Jam, Gruyere

CORK TREE CAESAR SALAD

House Made Caesar Dressing, Herbed Manchego Frico,

Grilled Avocado, Cotija Cheese

Main Course

Choice of One

VEAL LOIN CHOP WITH SHIITAKE

Green Peppercorn Demi, Roasted Red Potato,

Butter Poached Green Beans with Toasted Almonds

FILET MIGNON & ALASKAN CRAB LEGS

Cranberry Butter, Creamed Spinach, Fingerling Potatoes

SEARED CHILEAN SEA BASS

Miso Ginger Marinade, Roasted Fingerling Potatoes, Watercress,

Shiitake, Sweet Chili Sauce

MARINATED DUCK BREAST & SMOKED WILD MUSHROOM RISOTTO

Forest Mushrooms, Butternut Squash, Risotto, Pomegranate Syrup

Dessert

Choice of One

GRAND MARNIER CARAMEL CHEESECAKE

Fresh Strawberries

DECADENT FLOUR-LESS CHOCOLATE CAKE

Coffee Cream, Hazelnut Crunch, Vanilla Bean Ice Cream

CHEFS SPECIAL DESSERT FOR TWO

Executive Chef Brian Altman

No Substitutions or Split Plates / No Other Offers in Conjunction with this Menu