



## Valentine's Day 2019

\$99 per person

(Tax & Gratuity Not Included)

### 1<sup>st</sup> Course

*Choice of One*

#### CLASSIC SHRIMP COCKTAIL

Bloody Mary 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

#### SEARED JUMBO SCALLOPS

Sweet Corn Citrus Risotto, Asparagus, Micro Green Salad,  
Blood Orange Emulsion

### Dessert

*Choice of One*

#### GRAND MARNIER CARAMEL CHEESECAKE

Fresh Strawberries

#### DECADENT 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