



## *Dinner for Two... \$90*



### **Starters (Choice of one to share)**

**Baked Brie** ~ Pecan-encrusted brie, served with toasted crostinis and jalapeno strawberry sauce

**Heirloom Bruschetta** ~ Roasted heirloom tomatoes, basil, red onion, olive oil, garlic on crostinis, topped with aged parmesan cheese and balsamic glaze

**Stuffed Baby Bellas** ~ Baby portabellas stuffed with quinoa, red peppers, red onion, topped with smoked gouda cheese, cilantro and spicy balsamic glaze

**Tuna Tartare** ~ Ahi tuna, avocado, red pepper, green onion, olive oil, lemon zest

### **Entrees (Choice of two)**

**Vegetable Primavera** ~ Zucchini and squash noodles tossed with sauteed vegetables in a spicy tomato sauce

**Chicken Francaise** ~ Pan-seared, lightly breaded chicken breast, finished with a light lemon and wine sauce, served with orzo and charred broccolini

**Cacio e Pepe** ~ Fettucini noodles tossed with romano and parmesan cheese, black pepper, roasted red peppers, sauteed shrimp and scallops, topped with cracked black pepper

**Beef Wellington** ~ 6oz tender filet mignon, covered with mushroom duxelles, wrapped in puff pastry, baked to golden perfection, finished with a red wine demi-glaze, served with parmesan whipped potatoes and smooch peas

**Catch of the Day** ~ Grilled fish served over herb rice in a homemade saffron broth, topped with julienned zucchini, squash, carrots, red peppers

### **Dessert (Choice of one to share)**

Banana's Foster Crepes  
Blackberry Wine Cake  
Chocolate Cheesecake  
Red Velvet Mousse

*~ Happy Valentine's Day! ~*