

VALENTINE'S SPECIALS

friday feb. 10 - tuesday feb. 14

starter

oysters rockefeller spinach, hollandaise, breadcrumb 16

WINE PAIRING: prosecco la marca italy 13

main plates

veal chop valentino [16 OZ] roasted red peppers, prosciutto, mozzarella, shallot demi 48

WINE PAIRING: cabernet sauvignon louis martini napa 14

surf + turf lobster tail [7 OZ] + filet [8 OZ] 72

WINE PAIRING: red blend daou pessimist paso robles 15

pan roasted chilean sea bass roasted baby root vegetables, pink peppercorn sauce 48

WINE PAIRING: sauvignon blanc oyster bay new zealand 11

dessert

chocolate soufflé raspberry anglaise, fresh raspberries 12

WINE PAIRING: port graham's six grape reserve 10

