

# *VALENTINE'S WEEKS SPECIAL*

*In addition to our regular dinner menu, Executive Chef Jose Velasquez is proud to offer the following:*

## *Starter*

### **A Sure Thing**

*Half a Dozen Fresh Shucked Buckley Bay Oysters on the Half Shell served with Mignonette Sauce*

## *Entrées*

### **Pure Love**

*Fresh Sashimi Grade Ahi Tuna Pan Seared, drizzled with a delicate Passion Fruit Sauce  
Accompanied with a Bouquetire of fresh Seasonal Vegetables and Aromatic Basmati Rice*

### **The Perfect Pair**

*6 oz. Rock Lobster Tail Oven Baked with Lemon Butter "Engaged" to a Petite Filet Mignon with a  
Truffle Merlot Reduction served with Sautéed Asparagus and Potatoes Au Gratin*

## *Sweet Conclusion*

### **Cupid's Creation**

*Chocolate Dipped Strawberries "Paired" with Strawberries Romanoff*