

Valentine's Day Special Menu

Starter

Crimson Velvet Soup 8

Silky roasted beetroot soup finished with a cool dollop of sour cream for the perfect sweet-earthy balance.

Seaside Seduction 18

Two pan-seared scallops and shrimp nestled on sautéed spinach, topped with avocado mousse and draped in a Cajun cream sauce.



Entree

Love at First Sear 28

Pan seared grain fed veal Scaloppini, wild mushroom duxelles, mashed potato and market vegetables.

Strawberry Kissed Salmon 28

Pistachio-crusted salmon glazed with a sweet strawberry-lemon finish, served alongside wild mushroom risotto.

Endless Desire 35

Blackened 6oz tenderloin crowned with Cajun shrimp and truffle jus, paired with mashed potato and market vegetables.

Cupid's Vodka Rosé Linguine 26

Linguine tossed with tiger shrimp, scallop, red onion, diced tomato, and fresh jalapeños in a spicy vodka rosé sauce.

Dessert

Molten Heart Finale 10

Warm dark chocolate lava cake with a flowing center, served with vanilla ice cream for the ultimate sweet finish.