

VALENTINE'S DAY DINNER

\$65 per person, plus tax and gratuity

Reservations Required | 480.421.7997

\$25 fee for cancellations made within less than 48 hours

1ST COURSE | CHOICE OF (FOR TWO)

Seafood Display

poached shrimp, oyster on the half shell, hamachi ceviche, tuna tartare + crab cocktail claws
served with lemon, mignonette, cocktail sauce + sesame jalapeño

Charcuterie + Antipasti

"pb+j" chicken liver mousse, iberico chorizo, asparagus terrine, b+b pickles, violet mustard,
double cream brie, local honey + grilled sourdough batard

2ND COURSE | CHOICE OF

Shrimp + Corn Bisque

hush puppy + basque pepper aioli

Local Greens + Strawberry Salad

honeycrisp salad, goat cheese fritter, spice pecans + champagne vinaigrette

3RD COURSE | CHOICE OF

Baked Lobster Carbonara

pancetta, snap peas, tagliatelle + parmesan

Bacon Wrapped Filet of Beef

truffle butter, balsamic onion, cream spinach potato gratin + black pepper horseradish jus

DESSERT | CHOICE OF

Dark Chocolate Cremeux

pomegranate, vanilla bean creme, cinnamon spiced almonds + basil

Crema Catalana

spanish-style crème brûlée paired with orange, fresh berries, crunchy meringues + raspberry foam