

DESSERT

GRAND DESSERT

Chef's Grand

Valentine's Desserts for two





VALENTINE'S DAY 3-COURSE CHOICE MENU

FIRST COURSE

APPETIZER PLATTER

Fried calamari, fresh tuna tataki, duck dumplings and creamy tomato soup for two

SECOND COURSE

SURF & TURF

A 6 oz beef tenderloin with skewer of shrimp, zucchini and bell pepper, served with mashed potato and home made chimichurri

or

CATCH OF THE DAY

Red snapper fillet with sautéed broccoli, Dutch potatoes and a white wine sauce

Welcome Drink:

Valentine Strawberry Ménage à Trois Prosecco





PLEASE INFORM YOUR WAITER IF YOU HAVE DIETARY RESTRICTIONS