



VALENTINE'S DAY MENU

— APPETIZERS —

~ select one ~

SHRIMP CEVICHE

TOMATO & HERB MARINADE, TOAST POINTS, ARUGULA

*Cocktail Pairing: White Orchid Cosmopolitan - bootlegger vodka,
white cranberry juice, lime, st. germain elderflower liqueur, simple syrup, edible orchid*

CAESAR WEDGE

BACON, FRIED ANCHOVIES

*Cocktail Pairing: Whiskey Sour - taconic distillery double barrel maple bourbon,
lemon, simple syrup, orange & cherry*

MUSSELS

WHITE WINE GARLIC SAUCE, CRISPY PROSCIUTTO, TOAST POINTS

*Cocktail Pairing: Cucumber Gimlet -
hendrick's gin, lime, cucumber, simple syrup, basil leaf*

— ENTREES —

~ select one ~

6oz FILET MIGNON

CARROT PURÉE, GARLIC LEMON ASPARAGUS, TOMATO DEMI, ROASTED FINGERLINGS

*Cocktail Pairing: Classic Old Fashioned - basil hayden's bourbon,
angostura bitters, simple syrup, orange*

PAN SEARED SALMON

SPINACH & HERB RISOTTO, CRISPY ASPARAGUS, TOMATO ONION JAM

*Cocktail Pairing: East Wing Mule - kettle one vodka, gosling's ginger beer,
infused lime water, lime wedge*

CRISPY EGGPLANT ROLLATINI

HOUSE MADE SPAGHETTI, PANKO ASPARAGUS

Cocktail Pairing: 88 Spritz - prosecco, aperol, orange slice

— DESSERT —

CHOCOLATE FLOURLESS CAKE

HAZELNUT WHIPPED CREAM, STRAWBERRY PURÉE

Cocktail Pairing: Classic Brandy Alexander - brandy, crème de cacao, cream, nutmeg

\$50 per guest ♥ \$20 Cocktail Pairing

tax & gratuity not included