

Valentine's Day Menu Available
Tuesday, Feb 14 and Wednesday, Feb 15
5pm - 9pm

APPETIZERS

PAN SEARED SEA SCALLOPS \$18

Goat Cheese Whipped Potatoes, Sherry Vinegar Brown Butter, White Truffle Oil, Scallions, Chives, Frizzled Leeks

SOUP + SANDWICH \$16

Grilled Brioche, Bucheron Goat Cheese, Caramelized Onion-Fig Jam, Roasted Tomato Bisque

STUFFED ROASTED TOMATOES \$16

Fresh Plum Tomatoes, Pesto, Fresh Mozzarella, Prosciutto, Hydroponic Arugula, Extra Virgin Olive Oil, Aged Balsamic, Maldon Sea Salt

SALADS

WARM SPINACH SALAD \$16

Baby Spinach Apple Smoked Bacon, Shaved Red Onion, Roasted Peppers, Baby Tomatoes, Champagne-Truffle- Dijon Vinaigrette, Brioche Toasts, Pecorino, Poached Quail Eggs

SUNSHINE SALAD \$15

Florida Roma Tomato, Fresh Mango, Avocado, Marinated Goat Milk Feta, Tarragon Vinaigrette, Micro Lettuce

COVEY SALAD \$16

Frisee Lettuce, Red Endive, Granny Smith Apple, Shaved Duck Prosciutto, Crumbled Blue Cheese, Candied Pecans, Apple Balsamic Vinaigrette

ENTREES

TOMAHAWK RIBEYE FOR 2 \$125

Dauphine Potatoes, Roasted Brussel Sprouts, Blistered Heirloom Tomatoes, Compound Butter, Pinot Noir Sauce

MUSHROOM RAVIOLI \$24

Jumbo Mushroom Ravioli, Melted Leeks, Sautéed Spinach, Blistered Tomatoes, Beurre Blanc

BRAISED SHORT RIB \$36

Black Pepper Spätzle, Horseradish, Roasted Carrots, Natural Demi

KING CRAB \$90

1 Pound Steamed Jumbo Alaskan King Crab Legs, Asparagus, Béarnaise, Savory Butter Bread Pudding, Drawn Butter

HERB CRUSTED SALMON \$35

Jumbo Mushroom Ravioli, Melted Leeks, Beurre Blanc

ROASTED ½ CHICKEN \$26

New Potato Salad, Apple Smoked bacon, Hydroponic Arugula, Herbed Buttermilk Dressing

DESSERT

CREME BRULEE \$10

Valrhona Chocolate chunks, Vanilla Custard, Raspberry Coulis

CHOCOLATE COVERED STRAWBERRIES \$10

Dark and White Chocolate Covered Strawberries, Grand Marnier Anglaise

"BANANAS FOSTER" \$10

Banana Bread Pudding, Rum Caramel, Burnt Toast Ice Cream, Cashew Brittle

ICE CREAM OR SORBET \$10

House-Made, Fresh Berries, Garden Flowers