



VALENTINE'S DAY

February 14-17, 2018

À la Carte Specials for Two

Cocktail Shrimp & Oysters 24

served on ice

Two Large Prawns, Two Washington State Oysters,
Lemon, Mignonette, Cocktail Sauce

Smoked Salmon & Caviar Flatbread 28

Creme Fraîche, Chives, Cornichons

Wine White Steam Mussels 29

Whole Grain Mustard, Thai Basil, Scallions

Maine Whole Grilled Lobster 39

Tomato Bearnaise Sauce, Cauliflower Purée,
Asparagus, Haricot Verts

Bone-In Ribeye 42

Creamy Mashed Potato, Roasted Vegetables,
Truffle Demi Glace

Chocolate Torta Caprese 14

Raspberry Mousse, Almond Cream, Pistachio Sponge