

Valentine's Day Dinner

Prix Fixe : Three Course

Mini Beef Wellingtons

Puff Pastry, Mushroom Duxelles, Demi Glaze

Prosciutto Caprese Bites

Tomato, Fresh Mozzarella, Prosciutto, Basil Leaf
Balsamic Glaze

Petit Lobster Cargot

Shallots, Garlic & Herbs, Parmesan & Fontina

Hamachi Tartare

Passion Fruit, Cucumber, Radish, Leche de Tigre



Baby Iceberg Wedge Salad

Ranch, Bacon, Cheddar, Bleu Cheese, Onion, Tomato, Crouton

Greek Salad

Cucumber, Kalamata Olives, Tomatoes, Feta, Red Onion, Pinot Grigio & Balsamic Vinaigrette

Lobster Bisque

Poached Lobster, Micro Chive

Butternut Squash and Chorizo

Pepitas, Micro Cilantro



Coconut Curry Norwegian Salmon

Topped w/ Cilantro, Thai Chilis & Cashews over Basmati Rice

Shiner Braised Short Rib

Served over Smoked Gouda & Chipotle Grits, Maple Glazed Baby Carrots

Prime New York Strip

Topped w/ Melted Cowboy Butter, Yukon Mash Potato, Haricot Verts

Creamy Tuscan Airline Chicken

Served over Orzo, Garlic & Oil Sundried Tomato, Basil Capers
Garlic Olives, Kale

Surf and Turf

8oz Filet served w/ Cowboy Butter, Two Jumbo Scallops w/ Lemon Caper Beurre Blanc, Yukon Mash Potato, Asparagus

Chilean Seabass

Served w/ Lobster Risotto, Asparagus & Citrus Essence

The Grove