

Celebrate VALENTINE'S DAY.



Cocktails Crafted Affectionately

BEVERAGES

His & Hers Sparkling Two Splits of Moët & Chandon Rose and Brut	\$25
Taittinger Brut, NV Classic blend of the three Champagne grapes, a light and elegant Champagne	\$90
Veuve Cliquot Yellow, NV The most popular non-vintage Champagne in the world, closely guarded by the Widow Cliquot	\$100
Pink Gin Spritz Grapefruit Infused Gin, Sparkling Wine, Lemon, Simple Syrup	\$14
Angel's Envy Of Angel's Envy Rye or Bourbon, Demerara Syrup, Orange & Classic Bitters	\$14
Sweet Endings Bailey's, Frangelico, Kahlua, Cream, Honey Syrup	\$15

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Dinner for Two Menu

PASTA

Burrata & Leek Agnolotti for Two

\$34

Homemade Agnolotti served over Prosciutto with Fra Diavolo Sauce or Forest Mushrooms with White Wine & Garlic

MAIN

Chateaubriand for Two

\$85

10 oz Barrel Cut Tenderloin with Bordelaise, Puff Pastry, Brussel Sprouts, Candied Almonds & Chevre Cheese

SIDES

Potato Gratin for Two

\$23

Yuzu Broccolini for Two

\$19

Caramelized Shallots & Oyster Gojujang Aioli, Sesame, Shallots & Mushrooms, Garlic

DESSERT

Chef's Dessert Platter for Two

\$30

Sweetheart's Mousse Cake served with Chocolate Dipped Strawberries