



VALENTINE'S DAY

A three-course feast served tableside for an enchanted evening with the one you love.

\$30 per PERSON

Salad

Romaine hearts kalamata olives, Pt. Reyes blue cheese, grape tomatoes and huckleberry vinaigrette.

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Soup

Wild mushroom consomme with a Pullman Porter infused veal stock.

Entree

Eight-ounce hand cut top sirloin with Alaskan King crab served with drawn butter, lemon and the Chef's choice of accompaniments.

Dessert

Dark Belgium chocolate combined with rum and egg whites, piped into a champagne flute and complemented kahlua whipped cream.