



VALENTINE'S DAY

A three-course feast for you and 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

Seven-ounce hand cut filet 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.