

VALENTINE'S DAY

\$80/couple

One Complimentary glass of champagne per person

1ST COURSE

one per couple

*Crab Cakes - corn coolie / arugula / frise salad
lemon vinaigrette*

Tenderloin Carpaccio - parmesan / capers / horseradish sauce

2ND COURSE

one per person

*Wedge Salad - blue cheese fondue / bacon / red onion
cherry tomatoes*

*Beet Salad - candied walnuts / goat cheese crumble arugula frise
salad / lemon vinaigrette*

3RD COURSE

one per person

*Beef Wellington - bourbon mushroom creme sauce
haricots verts*

*Bone-In Pork Chop - butternut squash puree / braised cabbage apple
chutney*

Four Cheese Ravioli - crawfish / crabmeat / creole creme sauce

4TH COURSE

one per person

*Red Velvet Oreo Cheese Cake
Vanilla Bean Ice Cream / Strawberry Reduction
Maya's Brownie Creme Brulee*



**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness*