

# VALENTINE'S DAY

*\$80/person*

*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*