

Alaina's Valentine's Day Menu

FOUR COURSE PRIX FIXE DINNER MENU FOR TWO
\$105.00 per Couple or Wine Pairing \$155.00 per Couple

Welcome and Compliments from Us

Glass of Bubbles served with Amuse Bouche

START WITH A KISS

Wine Pairing: Dashwood, Sauvignon Blanc or A-Z Pinot Nior

DUO OF TARTARE

Raw Hormone Free, Hand Cut Black Angus Beef, Parmesan, Fresh Herbs garlic aioli,
Raw Sushi Grade Wild Caught Ahi Tuna, Soy Vinaigrette, Grilled Pineapple, Cucumber, Spicy
aioli Served with a side of Crispy Taro Root Chips

OR

KALE CAESAR

Organic lacinato kale, ciabatta croutons, house caesar dressing,
fresh parmesan & asiago cheese

FIRST BASE

Wine Pairing: A-Z, Chardonnay or A-Z, Pinot Nior

BLACK TRUFFLE & PARMESEAN ARANCINI

Crispy Arancini, Fresh Pea Tendrils, Black Truffle Aioli

OR

MAINE LOBSTER RAVIOLI

Homemade Ravioli stuffed with Maine lobster, Lobster Broth with Jumbo Lump Crab,
Fennel Tomato and Sweet Florida Corn

SECOND BASE

Wine Pairing: Riesling, Thomas Schmitt or Polvaro Nero, Italy

SURF & TURF

Chargrilled Black Angus Beef Filet Mignon, Black Truffle Demi Glace, Maine Lobster Tail,
Béarnaise Sauce, Potato Puree, Grilled Broccolini

OR

WILD PACIFIC HALIBUT

Pan seared wild Pacific halibut, Homemade Herb and Fontina Crispy Polenta cake,
Florida Rock Shrimp beurre blanc, Grilled Jumbo Asparagus

OR

AIRLINE CHICKEN BREAST

Pan Seared Hormone Free Airline Chicken Breast, Sweet Potato Puree, Sweet Potato,
Chorizo & Black Bean Hash, Grilled Broccolini, Red Wine Demi Glace, Fresh Herbs

HOME RUN

Wine Pairing: Prosecco, Candoni or Merlot, Swanson

CHOCOLATE MOUSSE

Chocolate Mousse with Mixed Berries, Topped with Fresh Whipped Cream

BERRIES WITH ZABAGLIONE

Light creamy Italian treat made with deliciously sweet Marsala wine
and mixed berries

THANK YOU FOR SHARING YOUR SPECIAL EVENING WITH US.