

Alaina's Valentine's Day To Go Menu

FOUR COURSE PRIX FIXE DINNER MENU FOR TWO

\$105.00 Per Couple

Orders must be placed by 3pm 24 hours in advanced for next day pick up

Complementary Bottle Sauvignon Blanc, Loveblock

START WITH A KISS

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
crispy taro root chips

OR

KALE CAESAR

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

FIRST BASE

BLACK TRUFFLE & PARMESEAN ARANCINI

Crispy arancini, fresh pea tendrils, black truffle aioli

OR

MAINE LOBSTER RAVIOLI

Housemade ravioli stuffed with Maine lobster, lobster broth with jumbo lump crab,
fennel tomato, sweet Florida corn

SECOND BASE

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, housemade 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

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.