

Gaslight Grill

Valentine's Dinner

\$56 Per Person | Wine Pairing \$35 Per Person

Soup/Salad

Sommelier's Recommendation: **Mutua Sauvignon Blanc**

Choice of

Lobster Bisque

Poached Maine Lobster, Carrots, Celery, Onion

Red Belgian Endive Salad

Baby Arugula, Red Endive, Dried Cranberries, Pecans, Feta Cheese, Cranberry Vinaigrette

Roasted Beet Salad

Spring Mix, Edible Flowers, Golden Raisins, Toasted Almonds, Cranberry Vinaigrette

Entrées

Choice of

Petite Filet & 4oz Maine Lobster Tail

Roasted Garlic Mashed Potatoes, Grilled Asparagus

Sommelier's Recommendation: **Duck Horn Merlot or Cuvaison Chardonnay**

12oz Prime Rib

Roasted Garlic Mashed Potatoes, Sautéed Spinach

Sommelier's Recommendation: **Estancia Meritage**

Chilean Seabass

Pomegranate Risotto, Grilled Asparagus, Apple-Carmel Béurre Blanc

Sommelier's Recommendation: **Gerwurztraminer**

Sweets

Sommelier's Recommendation: **Fonseca 20yr Port or Villa Pozzi Moscato**

Choice of

Vanilla Bean Crème Brulee

Fresh Seasonal Berries

Chocolate Cup Trio

Vanilla Pastry Crème, Chocolate Ganache, Raspberry Mousse

Red Velvet Cake

Toasted Coconut, Crème Cheese Icing, Crème Anglaise

No discounts, coupons or certificates on this Prix Fixe Menu