

VALENTINES DINNER

CHOOSE ONE STARTER

HEARTS OF THE GARDEN SALAD

MIXED GREENS- GRILLED ARTICHOKE- RED ONIONS- CHERRY
TOMATOES- FRESH BASIL- ROASTED RED PEPPERS-
MARINATED OLIVES- PARMESAN- TUSCAN VINAIGRETTE

CLAM CHOWDER WITH MANILA CLAMS

PORK BELLY- POTATOES- MIREPOIX- CHIVES

CHOOSE ONE ENTREE

FILET & CRAB OSCAR

8OZ BACON WRAPPED FILET- LUMP CRAB CAKE-
BEARNAISE- ASPARAGUS-
BUTTERED LEEK MASHED POTATOES

PARMESAN CRUSTED HALIBUT

6OZ PARMESAN CRUSTED HALIBUT- VELOUTE -
LOBSTER RISOTTO- BLACK GARLIC GREEN BEANS-

DESSERT

ST. HONORE CAKE

PUFF PASTRY- CHOUX PASTRY-
PASTRY CREAM- CHOCOLATE GANACHE

ROOM CHEF
GONZALO QUEZADA
ROOM MANAGER
NICHOLAS NEWMAN

20% gratuity included for parties of 6 or more.
Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness. .

VALENTINES COCKTAILS



LOVE POTION NO.628 \$14

ABSOLUT RASPBERRY- RASPBERRY LIQUEUR-
CRANBERRY- LEMON - GRENADINE



LOVE FROM SIENA \$12

ABSOLUT VODKA- PEACH PUREE- MINT-
LIME JUICE- TOPPED WITH PROSECCO



CRIMSON KISS NEW YORK SOUR \$14

SONOMA BROTHERS BOURBON- LEMON JUICE-
SIMPLE SYRUP- ANGOSTURA BITTERS- EGG WHITE-
COCKBURN PORT FLOAT

FEATURED WINE

2017 CAKEBREAD CHARDONNAY

NAPA VALLEY, CA

\$92

2020 CAYMUS CABERNET SAUVIGNON

NAPA VALLEY, CA

\$165

2009 DOM PERIGNON CHAMPAGNE

FRANCE

\$240

ROOM CHEF
GONZALO QUEZADA
ROOM MANAGER
NICHOLAS NEWMAN

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