

RAVE ON
AMERICAN CUISINE

VALENTINE'S DINNER

SOUP

Lobster Bisque \$11

Lobster Medallion | Sour Cream Dollop | Fennel Pollen

APPETIZER

Seared Scallops & Slow Braised Pork Belly \$18

*Apple Sambuca Mousseline | Charred Brussels Sprouts | Bacon Jam
Sweet Basil Oil | Micro Greens*

MAIN COURSE

Beef Tenderloin Wellington & Jumbo Shrimp \$55

*Truffle Yukon Gold Potato Puree | Tempura Asparagus
Wild Mushroom Ragout | Port Wine Demi*

Chilean Sea Bass \$51

*Butternut Squash Spread | Chili Garlic Oil Broccolini
Red Pepper Beurre Blanc | Pistachio Pesto*

DESSERT FOR TWO

Duet of White Chocolate Hazelnut Mousse & Mango Passion Fruit Tart \$21

*Frosted Raspberries | Passion Fruit Glaze | Raspberry Coulis | Pistachio Crumbs
| Mango Crameux | Passion Fruit Crameux | Mango Compote*

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CRAFTED COCKTAILS

Triple Berry Martini \$14

Strawberry vodka, Chambord, pomegranate juice, and a splash of sprite

Rose Kir Royale \$9

Chambord, Sparkling Rose Champagne

Heartbreaker \$10

Coffee, Vodka, Liquor 43, Heavy cream

CHAMPAGNE AND SPARKLES

Champagne Laurent-Perrier \$58

Brut La Cuvee, 350ml NV

Domaine Chandon. etoile Rose \$95

Napa Valley, 750ml 93pt