

THE STEAKHOUSE

VALENTINE'S DAY

FIRST COURSE

(Choice of)

Gulf Oysters

Strawberry Mint Mignonette | Jalapeño Chimichurri | Cocktail and Horseradish Sauce

Jumbo Lump Crab Cake

King Crab Slaw | Lemon Dill Aioli

Wagyu Beef Tartar

Westholme Australian Beef | Quail Egg | Housemade Waffle Chips

Petite Charcuterie

Artisanal Cheeses and Meats | Blueberries | Strawberries | Vanilla Honey
Marcona Almonds | Cornichons

SECOND COURSE

(Choice of)

Burrata

Smoked Beefsteak Tomato | Crispy Avocado | Jalapeño Orange Pesto | Toast Points

Baby Gem Wedge

Watermelon Radish | Candied Pepitas | Baby Heirloom Tomatoes | Peppered Thick Cut Bacon
Citrus Pickled Red Onions | Strawberry Champagne Vinaigrette | Brioche Croutons

Smoked Tomato Bisque with Lobster

Black Truffle | Crispy Leeks

THIRD COURSE

San Luis Trio

8oz. Filet Mignon | Jumbo Grilled Shrimp | Pan Seared Scallop | Maitre d' Butter

Roasted Chilean Sea bass

Jumbo Lump Crab | Red Pepper Coulis | Lemon Beurre Blanc | Chive

Seared Airline Chicken and Jumbo Lump Crab Cake

Whole Grain Mustard Sauce

Westholme Ranch Australian Wagyu Filet

7oz | Veal Demi-Glace | Truffle Butter

Lobster Tail Tempura

10oz New Zealand | Dynamite Sauce | Tempura Broth

ACCOMPANIMENTS

Mashed Potatoes | Potatoes Au Gratin | Short Rib Mac and Cheese
Panko Breaded Asparagus with Hollandaise | Creamed Spinach
Wild Mushrooms and Sweet Onions

VALENTINE'S DESSERT TRIO

Chocolate Cake | Cheesecake | Strawberry Cremeux

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