

Claude's Valentine's Dinner

\$35* Prix Fixe Menu

Complimentary glass of Rosé Prosecco

Appetizers

please choose one

GRILLED PORTABELLO ♡

WITH A STRAWBERRY RED WINE REDUCTION,
TOPPED WITH CRUMBLED GORGONZOLA

ROASTED RED BEET SALAD ♡

BABY ARUGULA, AGED GOAT CHEESE, BALSAMIC DRESSING

TOMATO BISQUE

WITH CREME FRAICHE

ENTREES

please choose one

STEAK BAROLO

WITH OYSTER MUSHROOM RED WINE SAUCE ROASTED RED BLISS POTATOES,
VEGETABLE MEDLEY

CHICKEN PROVENCAL

SAUTÉED IN ROSE WINE, TOMATOES, GARLIC, ROSEMARY, AND KALAMATA OLIVES

HOMEMADE FRESH RAVIOLI HEARTS ♡

WITH VODKA SAUCE AND GRILLED ASPARAGUS

FLOUNDER IN PHYLLO

SERVED WITH PUTTANESCA SAUCE, SAFFRON RICE, CREAMED SPINACH

DESSERTS

please choose one

MOLTEN CHOCOLATE LAVA CAKE WITH COFFEE GELATO

PROFITEROLE WITH DARK CHOCOLATE SAUCE, RED RASPBERRY DRIZZLE & FRESH WHIPPED CREAM

*Prix Fixe price does not include alcohol, tax or gratuity. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, Please inform your server if a person in your party has a food allergy. 20% Gratuity will be added to parties of 6 or more. V denotes vegetarian dish.

Menu subject to change..

January 2020