



SWEETHEARTS

Couples Dinner Menu

AVAILABLE FEBRUARY 9, 10 & 14, 2024
SEATING #1 | 5:00 PM - 7:00 PM
SEATING #2 | 7:30 PM - 9:30 PM

APPETIZER

One to Share

SEAFOOD TRIO FOR TWO

Four Jumbo Iced Prawns | Two Fresh Pacific Oysters | Four Pieces Spicy Tuna Sushi

Optional Wine Pairing: Nicolas Feuillatte Brut Champagne, France

SOUP OR SALAD

Choose One Each

Optional Wine Pairing: Sokol Blosser 'Redland Estate' Pinot Noir, Willamette Valley Oregon

LOBSTER BISQUE

White Truffle Foam | Butter Roasted Lobster Claw Meat

or

HERBED GOAT CHEESE SALAD

Herbed Goat Cheese Croquette | Orange | Arugula | Organic Beets | Strawberries | Candied Pistachio | Aged Balsamic

ENTREE

Choose One Each

SURF & TURF

Grilled Petite Angus Filet Mignon | Two Grilled Prawns | Celery Root Puree | Grilled Broccolini | White Truffle Hollandaise | Demi-Glace

Optional Wine Pairing: Abeja Beekeeper's Red Blend Columbia Valley, Washington

or

ALASKAN HALIBUT

Dungeness Crab Cake | Fingerling Potatoes | Roasted Brussels Sprouts | Kale | Champagne Beurre Blanc Sauce

Optional Wine Pairing: Long Shadow's 'Dance' Chardonnay, Columbia Valley, Washington

DESSERT

One to Share

VALENTINE'S DESSERT SAMPLER FOR TWO

Executive Pastry Chef's Collection of Signature Desserts

Chocolate Dipped Strawberries | Red Velvet Cake | Macaroons | Cookies | Chocolate

\$75 PER GUEST

**Optional wine pairings can be added to our pre-fixed menu for an additional \$35 per Guest*

(Not Inclusive of Idaho Sales Tax & Gratuity)

RESERVATIONS

