

# LOVE

## AT FIRST BITE

	6 oz	9 oz	btl
<b>PROSECCO</b> , ruffino, italy	9	-	35
<b>CHAMPAGNE</b> , veuve clicquot brut reserve cuvée, reims, france	22	-	95
<b>SAUVIGNON BLANC</b> , kim crawford, new zealand	11	15	41
<b>CABERNET SAUVIGNON</b> , silver palm, california	13	19	52

## THREE COURSE DINNER FOR TWO \$95

ENJOY **A GLASS OF PROSECCO** + your choice of one starter, one entrée + dessert to share (excludes beverages, taxes & gratuities)

### STARTERS (choose one per guest)

**POTSTICKERS** pork dumplings with chili ponzu & fresh pineapple salsa

**TUNA POKE** sushi grade ahi, avocado, nori crisps, chili ponzu

**CALAMARI** + tempura shrimp, sriracha aioli & sweet chili sauce

### ENTRÉES (choose one per guest)

**CHIPOTLE MANGO CHICKEN** free-run chicken with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables + fresh avocado & salsa fresca

**TENDERLOIN FILET** 6 oz, classic grilled filet with red wine demi glace, served with your choice of roasted baby potatoes, lemon quinoa or a baked potato stuffed with mashed potatoes, cream cheese, green onion & bacon + fresh seasonal vegetables

**SCOTTISH SALMON** ancient grains, lemon herb sauce + fresh seasonal vegetables

### DESSERT TO SHARE

**CUPID'S WHITE CHOCOLATE BROWNIE** warm chocolate sauce, vanilla bean ice cream & real whipped cream