

COASTAL CUPID VALENTINE'S DAY

DINNER FOR 2

EACH GUEST WILL BE SERVED THE FOLLOWING



WELCOME DRINK

MCMENAMINS BLANC DE NOIRS BRUT

Effervescent and approachable our traditional *méthode champenoise* sparkling wine

OR

MARTINELLI'S SPARKLING CIDER

Non-alcoholic sparkling cider, pressed from 100% US-grown fresh apples

APPETIZERS

ASSORTED DINNER ROLLS AND BUTTER

Warm dinner rolls with just a hint of sweetness, served with Darigold butter chips

OYSTER ON THE HALF SHELL

Fresh, sustainably sourced oysters served on a bed of crushed ice and paired with lemon wedges, classic mignonette and a tangy cocktail sauce for the ultimate ocean-to-table experience

LIGHTLY DUSTED CALAMARI

Tender calamari rings and tentacles, delicately coated in a seasoned batter and fried to golden perfection, served with a zesty dipping sauce and fresh lemon for a perfectly balanced bite

ENTREE

NEW YORK STRIP STEAK AND PRAWNS

A perfectly seared 8 oz New York Strip steak with a vibrant chimichurri sauce, paired with three plump prawns sautéed in a rich garlic-herb butter; served with creamy black truffle salt-infused mashed potatoes and crispy winter brussels sprouts tossed with savory bacon, caramelized onions, goat cheese, dried cranberries, balsamic vinegar and oil for a satisfying finish

DESSERT

BASQUE CHEESECAKE WITH RASPBERRY

A decadent and creamy Basque-style cheesecake with a beautifully caramelized crust and rich, velvety interior, served with a tangy raspberry purée and topped with shaved dark chocolate curls

MCMENAMINS FRESHLY BREWED COFFEE

Your choice of regular or decaf house-roasted coffee

