



Aphrodisiac

Menu of Love

glass of bubbly Prosecco

Appetizer: select 1

KUMAMOTO OYSTERS
LEMON PEEL SHRIMP COCKTAIL
CARNE BONE MARROW
TUNA TARTARE
SPICED POTATO EMPANDA
BURRATA BRUSCHETTA

Salad: select 1

ROASTED BEET
HONEY GEM
CLASSY CAESAR

Main: select 1

GARLIC BUTTER LOBSTER STREET NOODLES

yaki-soba noodles stir fried in a spicy soy-sesame blend, bok choy, mushrooms, onions & chiles de arbol
VEGETARIAN OPTION AVAILABLE

CHIMICHURRI LAMB CHOPS

grilled Australian rack of lamb topped with a garlic-herb chimichurri, served with roasted potatoes

FRENCHED RIBEYE STEAK

grilled 14oz. ribeye topped with garlic thyme butter, served with roasted potatoes & baby carrots

LEMON CHICKEN PICCATA

crimini mushrooms & red onions in a buttery lemon caper cream sauce served with angel hair pasta

BLACKENED SALMON

pan seared with a served with roasted potatoes & charred corn with a lemon-chive buerre blanc

TAMALE RAVIOLI (v)

corn ravioli in a garlic cream sauce with fresno chiles, spicy cayenne, feta, charred corn & micro cilantro

Dessert: shared

WARM PINEAPPLE UPSIDE CAKE with coconut pineapple ice cream and strawberry compote

COOKIES & CREAM CHEESECAKE

\$135 PER PERSON plus tax and gratuity