$125 3-Course Dinner, serves 2
Available Feb 12, 13, 14, Pre-Orders by Feb 11

**FIRST COURSE**
Choice of 2:
- Lobster Bisque Soup
- Jumbo Shrimp Cocktail
- Romaine Hearts with Caesar Dressing, Parmigiano, Crunchy Breadcrumbs
- Tuna Tartare with Avocado and Crunchy Tempura Bits (+5)

**ENTREE**
Choice of 2:
- Tender Short Ribs with Sautéed Greens and Creamy Potato Puree
- Seared Salmon with Charred Brussels Sprouts, Lemon, Fresh Herbs
- Wild Mushroom and Truffle Lasagna
- Slow Roasted Filet Mignon with Red Wine Reduction & Béarnaise Sauce (+10)

**DESSERT**
Choice of 2:
- Alex’s Decadent Chocolate Cake with Salted Caramel Sauce
- Homemade Tiramisu
- The Best Chocolate Chip Cookies You’ve Ever Tasted
- Lemon Tart
- *All Dinners Come With Chocolate Covered Strawberries*

**ADD ONS:**
- Bottle of Veuve Clicquot Champagne  75
- Add 1 oz of Sevruga Caviar with Traditional Garnishes and Toast  99
- Add on Salumi and Cheese Board with Nuts and Olives  18 (serves 2)
- Add Lobster Risotto  50 (for 2) Add Black Truffle  25

Don’t Forget About Breakfast in Bed!!
- Mimosa Kit  45
- Homemade Bagels and Cream Cheese  8 (for 2)
- Smoked Salmon, Tomato, Cucumber, Onion  15
- Buttery Croissants with Homemade Jam  9 (for 2)
- Fresh Mixed Berries with Sweet Cream  20