



VALENTINE'S MENU

STARTERS

REATA'S WEDGE SALAD WITH PICO VINAIGRETTE AND CRUMBLÉD BLEU CHEESE

CAESAR SALAD WITH ASIAGO AND SOURDOUGH CROUTONS

SCHRAMSBERG MIRABELLE BRUT ROSÉ

MAINS

GRILLED TENDERLOIN TOPPED WITH BÉARNAISE PAIRED WITH CRAB STUFFED SHRIMP

\$70

14 oz. RIB EYE WITH COOK'S BUTTER

\$65

PAN SEARED HALIBUT WITH CHILI BUERRE BLANC

\$60

CITRUS CRUSTED CHICKEN WITH ROSEMARY DIJON

\$50

SIMI, RESERVE CHARDONNAY

BELLE GLOS, LAS ALTURAS, PINOT NOIR

MOUNT VEEDER, CABERNET SAUVIGNON

DESSERTS

MOLTEN CHOCOLATE CAKE WITH DRUNKEN BERRIES

CHEESECAKE WITH SMOKED BOURBON INFUSED MASCARPONE STUFFED

STRAWBERRY

INNISKILLIN, VIDAL ICEWINE (1.5oz.)

20 YEAR FONSECA, TAWNY PORT (2oz.)

**PRICE EXCLUDES BEVERAGES, TAX AND GRATUITY
\$45 PER PERSON FOR WINE ACCOMPANIMENT**