



## FEBRUARY 13-15

RESERVATIONS AT 509.466.2121

DINNER PRICES PER COUPLE

(INCLUDES ONE STARTER PER PERSON & ONE DESSERT PER COUPLE)

### CUPID'S STARTERS

#### CRAB CAKE

Served with citrus fennel salad, topped with lemon garlic aioli

#### PRAWN COCKTAIL

Colossal prawn, served with zesty cocktail sauce, lemon

#### OYSTERS ON THE HALF SHELL

Served with zesty cocktail sauce, cucumber mignonette

#### LOVERS' LOBSTER BISQUE

Served with truffle oil

#### ARUGULA & BABY KALE SALAD

Tossed in house dressing, garlic croutons, Parmesan, lemon

### LOVERS' DUETS

#### CHICKEN OSCARS 70

Two pan-seared supreme chicken breasts topped with asparagus, snow crab and rich Béarnaise sauce, served with Yukon mashed potato, winter vegetable

#### SIRLOIN AND SEAFOOD KABOBS 80

Two 6 oz center cut sirloin steaks, shrimp and scallop skewers kissed with scampi butter, served with Yukon mashed potato, winter vegetable

#### FILET MIGNON AND CRAB STUFFED LOBSTER 120

Two 4 oz filet mignons served with Cabernet demi-glace, two 6 oz lobster tails stuffed with Pacific Northwest crab and lobster butter sauce, served with Yukon mashed potato, winter vegetable

### LOVERS' DESSERT

#### HEART-SHAPED CHOCOLATE PÂTÉ AND MAPLE BUTTER CAKE

