



**APPETIZERS
(CHOOSE ONE)**

Langosta Ravioli
Butter poached Maine lobster
Herb ricotta ravioli
Tarragon sherried veloute

Braised Beef Short Rib Gnocchi
Slow cabernet braised angus ribs
Caramelized cremini & cipolini confit
Demi boursin cremage
Gnocchi parmesan & herbs

Lamb Lolly
Marinated Lamb rack mignonettes
Garlic au jus
Mint & coriander chutney

**SOUP/SALAD
(CHOOSE ONE)**

Twenty8 Clam Chowder
Native clams, potatoes
bouquet garni crème

Classic Caesar
Shaved hearts of romaine, parmesan
Garlic croutons, herb baby heirlooms, herb parmesan bowl

Chef Seasonal Salad
Young field greens, strawberries, crumbled Vermont chevre
toasted almonds, champagne vinaigrette, balsamic syrup

**ENTREES
(CHOOSE ONE)**

Filet Mignon
Center-cut Tenderloin, cabernet balsamic syrup
garlic & herb potatoes, roast asparagus

Sea Bass y Mar Amor
Wild Sea Bass, Maine lobster butter crumb tapenade
shrimp & chorizo paella risotto

DESSERT

Enjoy any selection from our divine dessert menu

*Happy
Valentine's
Day*

**DINNER FOR
TWO
INCLUDES A
BOTTLE OF
HOUSE
WINE**



\$100 per couple



Valentine's Day Specialty Cocktails

APHRODISIAC MARTINI

FRESHLY MUDDLED POMEGRANATE, BASIL & CUCUMBER,
ABSOLUT VODKA, A SPLASH OF PAMA & A DROP OF SIMPLE
SYRUP, TOPPED WITH PROSECCO

\$10

SECRET SIDECAR

REMY VS COGNAC, COINTREAU, FRESH SQUEEZED LEMON,
SPLASH OF CRANBERRY & PINEAPPLE JUICE

\$10

WHO NEEDS HIM

CAMARENA TEQUILA, KOVAL GINGER LIQUEUR, FRESHLY
SQUEEZED LIME & HOUSE MADE SOUR MIX

\$11

WHO NEEDS HER

MAKER'S MARK BOURBON, COINTREAU, FRESHLY SQUEEZED
LEMON, A DASH OF ANGOSTURA BITTERS & GRENADINE

\$11

LOVE POTION #28

HENDRICK'S GIN, SAINT GERMAIN, FRESHLY SQUEEZED
LEMON & MUDDLED STRAWBERRY, TOPPED WITH BRUT
CAVA

\$12



CUPID'S PUNCH

GREY GOOSE CHERRY NOIR VODKA, COINTREAU, FRESHLY
SQUEEZED LIME, A SPLASH OF CRANBERRY JUICE

\$12