



*Valentine's  
Day*



## Drink Specials

### CUPID'S ARROW 15

*Diplomático Planas White Rum, Metcalfe's Raspberry Liqueur, Passion Fruit Puree, Lime*

### KIONA RED MOUNTAIN AVA RESERVE 21 | 84

*Washington State - Cabernet Sauvignon, Merlot, Cabernet Franc*

## Sushi

### TEMPURA SHRIMP & UNAGI FUTOMAKI 22

*Shrimp Tempura, Unagi, Umami Crab  
with Cucumber and Avocado  
Special Surf Garlic Rice  
Sweet Tamari, Honey Siracha Sauce  
Micro Cilantro*

*WINE PAIRING: Paul Buisse Touraine Sauvignon Blanc*

## Appetizer

### BRIE & BRIOCHE GRILLED CHEESE 23

*Lobster Bisque  
Grilled Tomato, Corn, Scallion & Fresh Lobster  
WINE PAIRING: Raeburn Chardonnay*

## Entrées

### SHRIMP & GRITS 33

*Sweet & Smokey Tomatoes  
Andouille Sausage  
Scallion & Cheddar Grits  
WINE PAIRING: La Caña Albariño*

### LOBSTER & ARANCINI 47

*1 1/4 lb Shucked Lobster, 3 Cheese Arancini,  
Roasted Marinated Mushrooms, Basil Pesto,  
Pomegranate Gastrique  
WINE PAIRING: Evolution Pinot Noir*

## Dessert Special

### HONEY BEE MINE 12

*Honey cream and fresh raspberry tart:  
Vanilla honey custard, seedless raspberry gelee,  
honey tuille and whipped cream*