

BRIX AND ALE *Valentines Day*

- SMALL PLATES -

♥ Ahi Tuna Tataki

Lemon Herb Crème Fraiche, Crisp Lavosh, Capers, and Dill

♥ Baby Calamari

Cornmeal, flash fried. Tossed with chili-garlic, pineapple, lemon juice and scallions

♥ Short Rib Rolls

Braised Short Rib, Pepper Jack Cheese, Bourbon BBQ

- STARTERS -

♥ Heirloom Tomato Salad

With baby arugula, jumbo lump crab meat and passion fruit vinaigrette

♥ Lobster Nicoise Salad

French beans, eggs, tomato, Kalamata olives and citrus dressing

♥ Virginia Roasted Tomato Soup

With crème fraiche and basil puree

- MAINS -

♥ Seared Diver Scallops

Sweet Summer Corn Polenta Puree,
Vanilla Grapefruit Beurre Blanc, Shaved Vegetable Salad

♥ You & Me

Prime Filet Mignon with lobster Salas, potato risotto,
winter squash and herbs, garlic butter
Skin Crisp Halibut with orzo minestrone and pomegranate wine sauce

♥ Cowboy Steak

Fingerling potato, baby zucchini, sunburst vegetables
and green peppercorn sauce

♥ Vegetarian Composure

Saffron scented fettuccini pasta, roasted tomato broth, asparagus and wild mushrooms. Finished with a garden basil cream and aged parmesan cheese

Three Course \$ 45 ♥ Four Course \$ 53 ♥ Five Course \$ 60
Gratuity & Tax will automatically be added