

Valentines

Dinner
for
Two

Amuse Bouche

Chilled Shrimp

a bite sized hors d'oeuvre
with spicy cocktail sauce

Salade

Caprese Martini

heirloom cherry tomatoes • fresh mozzarella cheese
basil pesto • balsamic glaze

Entree

Chateaubriand & Twin Lobster Tails for Two

sliced roast tenderloin of beef
with cognac reduction & truffle infused bearnaise
paired with twin butter poached lobster tails
smoked gouda roasted mashed potato
haricot verts & baby carrots

Dessert

Valentine's Heart

kokoleka bittersweet heart • frozen strawberry yogurt
mango • strawberry lemon verbena sauce

\$99

*The Perfect Pairing
to complement your dinner...*

Sterling Merlot

Byron Santa Maria Pinot Noir

Cristalino Brut Cava NV

\$30 per bottle

BIBAS
COURTYARD GRILL

