

# Valentine's Day

PRIX FIXE

Dinner Menu | 70

Wine Pairings | 37

## AMUSE-BOUCHE

### CAVIAR BLINI

sour cream, green onion, hackleback caviar

*Pair with MIONETTO, Prosecco Avangarde Treviso, NV*

## STARTER

— choice of —

### MUSHROOM BISQUE

truffle cream, thyme

### BEET SALAD

spring mix, red onion, pistachios, campari tomato, goat cheese, honey-lime vinaigrette

*Pair with CALERA, Pinot Noir Central Coast, 2016*

## ENTRÉE DUO

### FILET MIGNON

fig demi glace, sautéed mushrooms

— *paired with your choice of* —

### COLOSSAL SHRIMP

herb-lemon butter sauce

### NORTH ATLANTIC LOBSTER TAIL +20

served with charred lemon & drawn butter

*Pair with QUILT, Cabernet Sauvignon Napa Valley, 2016*

## DESSERT

### WHITE CHOCOLATE BREAD PUDDING

raspberry-infused whipped cream, raspberry champagne sauce

## FEATURED BEVERAGE

### BLUSHING G&T | 15

Aviation gin, house-infused strawberry tonic,  
sparkling rosé, fresh strawberry & basil



Before placing your order, please inform your Server if anyone in your party has a food allergy.

Excludes tax, gratuity and wine. Fleming's abides by all state and local liquor laws.

Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.