

HIS & HERS VALENTINE'S DAY

2/14/18

Welcome to an enlightenment of the senses!

Each course is designed to entice and delight one's pallet. Our chef created a visual, tasteful and sensual aspect for each dish. We will be offering a four-course menu along with an interactive dessert station that will engage our guests in a culinary journey that will ensure an experience above all else.

Wine pairings with each course is available.

MENU

Special Valentine's Day Chef Inspired 4 Course Menu with Choice of Entrée and interactive dessert station. **NO REGULAR MENU.**

SEATINGS

We have **6 seatings:** 5:00/5:30, 6:30/7:00, 8:00/8:30 and includes a 1.5 hour seating time frame. This includes complimentary champagne and romantic music.

PRICE

Special Valentine's Day 4 Course Menu with Choice of Entrée and interactive dessert station. \$65 per person + 18% Gratuity and sales tax additional.

RESERVATION

A **major credit card is required to secure the reservation**, as well as phone, email and address. A verbal confirmation and email will be made. Call 636-458-4333 to make reservation. A 48-hour cancellation is required or a \$25 charge will be charged.

ATTIRE

The suggested attire for the evening is date night casual

BAR PATRONS

Our bar patrons are welcome to celebrate with us. Patrons can sit and enjoy our bar all evening and order our Special Valentine Menu. **NO RESERVATIONS** are accepted in bar area and seating is available on a first come first serve basis.

MUSIC

O Friction will be joining us from 6-9pm. Enjoy smooth love songs from the 60's, 70's and 80's.

HIS & HERS VALENTINE'S DAY 2/14/18

Welcome to an enlightenment of the senses!

Each course is designed to entice and delight one's pallet. Our chef created a visual, tasteful and sensual aspect for each dish. We will be offering a four-course menu along with an interactive dessert station that will engage our guests in a culinary journey that will ensure an experience above all else. Wine pairings with each course is available

HIS & HER First Course

Crab Martini

radicchio, endive, vanilla bean vinaigrette, avruga caviar spoon, chive

OR

Pan Seared Foie Gras

toasted brioche round, raspberry, framboise veal glaze, arugula

Second Course

Blood, Squash & Tears Salad

butternut & acorn squash, pancetta, toasted almonds, feta cheese, field greens, arugula, kale, romaine, blood orange vinaigrette, fried onions

Third Course

Dreamsicle Lobster

blood orange grand marnier hollandaise, purple peruvian potato, morolo chipotle cherry coulis

Rosé Beef Tenderloin

blush champagne butter sauce, pink peppercorn potato hay, shredded brussels sprouts, frizzled prosciutto

Bow Tie Scallops

caviar crème, roasted beet pinot noir risotto, sliced truffle, balsamic reduction

Baby Lamb Chops

pistachio encrusted, black currant demi-glaze, caramelized onion porcini twice baked potato

Dessert Station

Red Velvet Mini Cup Cakes

Long Stem Strawberries

Cognac Custard Cherries Jubilee Shots

Ibarra Chocolate Doughnut Holes

Chipotle Vanilla Deep Fried Pound Cake

warm chocolate ganache, white chocolate, caramel sauce, butterscotch, almond coconut icing variety of sprinkles, house made sweet fruit coulis. Mix and match your flavors.

Inspired by Executive Chef Brian Hale, Table Three Restaurant

\$65 pp 4 course dinner

18% Gratuity & Sales Tax Additional