

Valentine's Day

PRIX FIXE

Dinner Menu | 75

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.