

il MODO VALENTINE'S DINNER

\$115 PER COUPLE

STARTER

Mixed Green Salad with marinated strawberries,
whipped goat cheese, and candied pecans,
tossed in a raspberry vinaigrette

ENTRÉE

Lobster ravioli in a lobster coulis

*BRAMITO CHARDONNAY

DESSERT

A shared dark chocolate molten cake with a
scoop of gelato (chocolate or vanilla).

*FRANCO SERRA PINOT NOIR

*WINE PAIRING ADD-ON

GLASS PAIRING: \$28 PER PERSON
