

BLUE WAVE BAR & GRILL

Valentine's Nay Special

STARTERS

Choice of One

Rustic Caesar - Manchego Cheese, Pancetta Tweel, Chives, and Caesar Dressing

Crab Cake - Panko Crusted Crab Cake, Tropical Salsa, Radish Slaw, and Chive Oil

Goat Cheese Tart - Herbed Goat Cheese, Arugula, Frisee, Cherry Tomatoes, Aged Balsamic Glaze

MAIN DISHES

Choice of One

6oz Grilled Filet, Black Truffle Smashed Purple Potatoes, Haricot Verts Green Beans, Roasted Cippolini Onion, Red Wine Reduction Demi Glace

Herb Crusted Halibut, Creamy Sweet Corn Rissotto, Grilled Asparagus, Chili Oil

Portobello Mushroom Ravioli with an Aged Balsamic Glaze, Arugula, Tomato Jam, and Roquefort Blue Cheese

DESSERT

Choice of One

Coconut Three Way - Coconut Sorbet, Mango Passion Fruit Coconut Cake, Coconut Tweel

Flourless Dark Chocolate Torte -Rich Chocolate Cake, Raspberry Sorbet, Chocolate Covered Strawberry

WINE PAIRING

First Course - JCB Sparkling Rosé

Second Course - Choice of Bliss Vineyards
Chardonnay or Pinot Noir

Third Course - Dow's Tawny 10 Port Wine

3 Course Dinner \$65 666

Including Wine Pairing \$85



