

Valentine's Day

Appetizer

Wine Pairing – Your Choice of Chandon By the Bay Sparkling Wine or Whispering Angel Rosé

New England Style Clam Chowder

House-made Herb Cracker

Oysters on the Half Shell

Mignonette, Classic Cocktail Sauce

Lobster & Shrimp Taquitos

Salsa Verde, Lime Cream, Tomato, Guacamole, Chives

Jumbo Shrimp Cocktail

Classic Cocktail Sauce

Mediterranean Salad

Feta Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Carrots, Romaine, Red Wine Vinaigrette

Entrée

Wine Pairing Listed

Cajun Mac 'N Cheese with Mesquite Grilled Shrimp

Andouille Sausage, Pepper Jack, Smoked Gouda, Fontina, Toasted Parmesan Bread Crumbs, Mesquite Grilled Shrimp

Ruffino Pinot Grigio

Sesame Crusted Ahi Tuna

Japanese Cold-Cured Vegetables, Shishito Peppers, Mushroom Ponzu

Petree Pinot Noir

Chilean Seabass

Miso Mirin Glaze, Asian Vegetables, Steamed White Rice

7 Daughters Moscato

Mesquite Grilled Salmon

Garlic Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette

J Pinot Noir

Seafood Linguine

Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato

Hess Chardonnay

New York Strip Steak, 14 oz.

Yukon Gold Mashed Potatoes, Asparagus, Cognac Cream
Add 6 oz. Lobster Tail for additional \$35

Opolo Zinfandel

Yucatan Free Range Half Chicken

Poblano Cream Corn, Cotija Cheese, Yukon Gold Mashed Potatoes, Guajillo Chimichurri

Justin Cabernet Sauvignon

Thai Seafood Curry

Whitefish, Gulf Shrimp, Manila Clams, Black Mussels, Asian Vegetables, Steamed White Rice, Coconut Curry Sauce

Babich Sauvignon Blanc

Dessert

Wine Pairing – Your choice of a glass of Terra d'Oro Port Wine or a Cappuccino or Espresso

Trio of Fresh Fruit Sorbets

New York Style Cheesecake – Raspberry Coulis

Crème Brulee – Fresh Berries

Warm Chocolate Brownie Custard

Banana Rum Caramel, Chocolate Sauce, French Vanilla Ice Cream, Toasted Walnuts



love



\$89 Per Person | Optional Wine Pairing - \$40

Parkers' Signature Cocktails15.5

Made with Fresh Seasonal Ingredients and Premium Spirits



Mango Mojito

Parrot Bay Mango, Lime, Mint, Mango

Lemon Cucumber Crush

Ketel Cucumber Mint, Sweet & Sour, Simple Syrup, Lemonade

Pomegranate Basil Smash

Tito's, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

Campfire Negroni

Los Vecinos Mezcal, Lemon Juice, Aperol, Sweet Vermouth, Lemon Twist

Tama-rita

Don Julio Blanco, Cointreau, Tamarind Syrup, Lime Juice, Salted Rim

Tres Leches Martini

Horchata Vodka, Baileys, Kahlua, Creme de Noyaux,
Whipped Cream, Cinnamon Sugar Rim

Sailors Sea

Parrot Bay Coconut, Midori, Peach Schnapps, Pineapple & Orange Juice

Empress Martini

Empress 1908 Gin, Ketel One Cucumber Mint, Blue Curacao,
Simple Syrup, Lime & Grapefruit Juice

Parkers' Ultimate Bloody Mary 21

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive,
Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

