

Valentine's Day

Dining at GSR



Valentine's Day Special

Appetizer

Pancetta wrapped prawns with yuzu chive compound butter

Salad

Roasted delicata squash, artisan greens, feta cheese, golden raisins, balsamic vinaigrette

Entrée

Lobster & Filet Mignon

One Maine lobster with drawn butter, two filet mignons (6 oz) topped with a mushroom demi, wild mushroom risotto and roasted asparagus tips.

Served in one vessel for two

or

Tomahawk Ribeye & Sea Bass

One grilled tomahawk with campari tomatoes, two seared sea bass (4oz) with sautéed baby spinach, baby carrots, asparagus tips and scorched tomatoes in a lemon white wine butter and caper sauce.

Dessert

Mignardises

Vahlrona Chocolate Raspberry Mousse Dome

Vanilla Bean Crème Brûlée

Pear Almond Tart

Bon Bons

DRINKS

Wine Pairing \$60

Choice of bottle

Cliff Lede Sauvignon Blanc, Napa Valley CA 2019

or

Chateau Tire Pé, Tire Pé Diem, Bordeaux, France 2021

Love Bug Martini \$22

Grey Goose, Housemade Strawberry Puree, Sugar Rim

Dinner for Two \$225
February 14 | 5PM–10PM

