

The logo features the word "GARAGE" in a blue, blocky font with a white outline, set against a white grid background. This is flanked by two diamond-shaped icons with a cross pattern. Below "GARAGE" is the phrase "Valentine's Day" in a large, elegant, black cursive script. The entire logo is framed by a brown border with a brick-like pattern.

GARAGE *Valentine's Day*

Prix Fixe

\$ 79.95 per person

First Course

Champagne and Strawberries

Fresh California strawberries served with French Champagne

Second Course

Amuse-Bouche

Ahi Tuna Tartar Tostada

Ocean fresh Ahi grade Yellowfin tuna, blended with creamy ripe hass avocados and a citrus soy dressing.
Topped with caramelized shallots and a touch of fresh sour cream

Third Course

Choice of Appetizer

1/2 Dozen Fresh Seasonal Oysters

Ocean fresh and Succulent

Jumbo Shrimp Cocktail

Watercress, fresh mint salad, lemon vinaigrette.

Mixed Baby Greens Salad

Dried cranberries, toasted California walnuts, imported Gorgonzola cheese.
Tossed in a Chardonnay vinaigrette

Champagne Selections

Moët & Chandon • White Star • Épernay, France

Veuve Clicot • Rosé • Reims, France

Dom Perignon • 1998 • Épernay, France

Perrier - Jouet • Grand Brut • Épernay, France

Veuve Clicot • Yellow Label • Reims, France

Barboursville • Brut Imperial • Virginia, USA

*Mumm Napa • Cuvée M Split • Napa Valley, CA
(187ml)*

*Perrier - Jouet • Grand Brut Split • Épernay, France
(187ml)*

*Moët & Chandon • White Star Split • Épernay, France
(375ml)*

Champagne selections are not included in the prix fixe menu above

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GARAGE *Valentine's Day*

Fourth Course *Choice of Entrée*

Surf & Turf (For Two)*

Prime Filet Mignon grilled to perfection coupled with succulent Rock lobster tail, presented and served for two, accompanied with herb roasted red bliss potatoes and sautéed baby vegetables.

Herb - Roasted New Zealand Rack of Lamb

Succulent New Zealand rack of lamb slow roasted and served with a Mint au jus and paired with truffle mashed Yukon Gold potatoes and sautéed baby vegetables.

Twin Semi-Boneless Cornish Game Hens (For Two)*

Twin tender free range Cornish Game hens prepared semi-boneless, marinated in a French brandy & apple cider sauce, slow oven roasted, topped with a granny smith and fresh cranberry compote, paired with Colusari red rice and shredded and pan sautéed kale.

Lobster Ravioli

Raffettos finest lobster ravioli served in a creamy tomato sauce with tender asparagus tips.

Salmon Wellington (For Two)*

Fresh Atlantic wild salmon wrapped in puff pastry with a wild mushroom Duxelle and topped with a lemon-thyme beurre blanc sauce. Paired with Colusari red rice and tender grilled asparagus.

Flame - Grilled Chateaubriand (For Two)

Prime Chateaubriand grilled to order and perfection, then glazed with an imported port reduction, presented for two, and served with herb roasted red bliss potatoes and delicate Haricot Verts.

Fifth Course *Choice of Dessert*

Strawberry Crème Brûlée

Classic French custard made with fresh California strawberries

Decadent Triple Chocolate Paté

Fresh California Strawberries and our house made strawberry sauce

Strawberry Apple Strudel

Our house made famous strudel filled with crisp granny smith apples and fresh California strawberries, as well as all the traditional sugars and spices incorporated for this delicious dessert.

\$79.95 per person - A service charge of 18% will be added to tables of four guests or more

** Denotes can be ordered and served for one.*