

Forbes
Mill
STEAKHOUSE

*2 Glasses of Dom Perignon Champagne &
6 Oysters on the Half Shell 98*

Valentine's Three Course Prix Fixe

February 10th -14th

*125 Per Person
with wine flight add 45*

First Course *(choose one)*

**French Onion or
Soup of the Day**

Prime Beef Carpaccio
*arugula, manchego, fried capers
whole grain mustard aioli*

Alaskan King Crab Legs
little gem lettuce, drawn butter

Forbes Mill Trio *(all three)*

Wagyu Filet Mignon
Tajima Black Wagyu

Maine Lobster Tail
drawn butter

Prime Filet Mignon
*certified angus beef
cognac peppercorn sauce*

Suggested Wine Flight

**2015 Caymus
Cabernet Sauvignon**
Napa Valley

**2015 Nickel & Nickel
"Truchard Vineyard"
Chardonnay**
Napa Valley

**2015 En Route
"Les Pommiers"
Pinot Noir**
Russian River Valley

Dessert

Chocolate Raspberry Mousse Cake
*layers of chocolate mousse, raspberry mousse, and devils food cake
white chocolate drizzle, raspberry coulis*