



THREE OWLS

Valentine's Dinner

SEAFOOD FEAST FOR TWO \$150

grilled Maine lobster tail | | shrimp scampi |
pan seared diver scallops | snow crab legs |
accompanied with:
duck fat fried potatoes | sautéed romanesco |
corn | crab hushpuppies

PRIME FILET & PEPPERCORN JUS \$70

black truffle rissoto | crispy brussel sprouts
with candied bacon

CHERRY & APRICOT STUFFED QUAIL WITH COGNAC DEMI \$60

praire breeze grits | garlic butter asparagus

GRILLED CAULIFLOWER STEAK & PINE NUT CHIMICHURRI \$45

cranberry pecan quinoa | lemon garlic broccoli rabe

