

Valentine's Day

Four Course Couples Dinner \$150 per Couple

Starter To Share

Choice of:

Honey Glazed Pear Flatbread 🌿 🍷 🥗

red wine poached pear, red onion, gorgonzola crumbles, chopped walnuts, arugula

Fried Gulf Oyster Wonton Nacho 🍷 🌿 🍷

gochujang aioli, avocado, jalapeño, micro cilantro

Braised Pork Belly 🌿

kung pao glazed, sesame seeds, bean sprouts

Soup & Salad

Choice of:

Butternut Squash Soup 🍷

cream fraiche, green onions

Golden Beet Salad 🍷 🌿

baby spinach, golden beets, grape tomatoes, red onion, candied pecans, feta crumbles, dijon vinaigrette

Entree

Choice of:

New Zealand Lamb Lollipops 🍷

parsnip puree, herb fingerling potatoes, lamb au jus

Lobster Risotto 🍷 🍷 🍷

creole cream sauce, spinach, mushrooms, parmesan, lobster tail, lemon butter

Filet Oscar 🍷 🍷 🍷

mashed potatoes, jumbo asparagus, bernaise sauce, crab

Pan Seared Chilean Seabass 🍷 🍷 🌿

romesco sauce, sauteed spinach, fried leeks, lemon butter

Dessert

Choice of:

Cheesecake Stuffed Chocolate Covered Strawberries 🍷 🍷

white chocolate sauce

Red Velvet Cake 🍷 🍷 🌿

red cherry compote, whipped cream

Cocktails

Barrel Aged Cherry Manhattan \$12

oak barrel aged woodford reserve rye, carpano antica sweet vermouth, cherry herring liquor, bitters, cherry

Rosewater Lemon Drop Martini \$12

empres 1908 elderflower rose, limoncello, lemon, rosewater

Veuve Clicquot \$98 for veuve

notes of white & yellow fruits like pear, apple, & peach.
hints of citrus like mandarin & grapefruit



GF GLUTEN FREE
AGF AVAILABLE
GLUTEN FREE

🌿 VEGETARIAN | 🥜 NUT | 🌾 WHEAT | 🍷 DAIRY | 🍳 EGG
🍄 MUSHROOM | 🦞 SHELLFISH | 🐟 FISH | 🌿 SOY | 🌱 SESAME

HEARSAY
Living Food

Cocktail Favorites

| | |
|--|----|
| Hearsay Old Fashioned 🍷🍸 | 15 |
| One of a Kind Hearsay infused Woodford Reserve Bourbon, Angostura Bitters, orange | |
| Tea Thyme 🍷🍸 | 14 |
| Fuji World Whiskey, Rothman & Winter Peach, lemon juice, agave, thyme, green tea powder, cream | |
| Sage Advice 🍷🍸 | 13 |
| Remy Martin VSOP, sage syrup, lime juice, cardamom bitters, egg whites, sage leaves | |
| Whitney 🍷 | 13 |
| Stoli Razberi Vodka, Cassis, champagne, blackberries, lemon juice | |
| Flaming Leah 🍷 | 13 |
| Stoli Vodka, strawberries, mint, lime juice | |
| Pear of Aces 🍷 | 14 |
| Herradura Reposado, St George Spiced Pear, Martine Honeysuckle liqueur, lemon juice, pear nectar, cinnamon sugar rim | |
| Blueberries in Havana 🍷 | 15 |
| SelvaRey Coconut Rum, blueberries, mint, lime juice | |
| Espresso Martini 🍷 | 14 |
| SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua | |
| Bijoux Cosmo 🍷 | 14 |
| Stoli Elit, St. Germain, white cranberry juice, lime juice | |
| Fig'n Chic 🍷 | 13 |
| 400 Conejos Espadin Mezcal, lemon juice, Fig Preserves, saba, rosemary | |
| Lady Luck 🍷🍸 | 16 |
| Maestro Dobel Diamante, tamarind syrup, lime juice, blackberries, cardamom bitters, egg white | |
| Pink Delicious 🍷 | 14 |
| Fords Gin, St. Germain, Peychaud's Bitters, champagne, grapefruit juice | |

Mocktails




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|--|---|
| Watermelon Chile | 8 |
| fresh watermelon juice, jalapeño, lime, basil syrup | |
| Flameless Leah | 8 |
| strawberry, lime, mint, coconut water | |
| Pineapple Express | 8 |
| pineapple juice, guava syrup, cbd, lemon-lime soda | |
| Blackberry No-Jito | 8 |
| muddled blackberries, lime, mint, sugar, Richard's Rainwater | |
| Cucumber Cooler | 8 |
| muddled cucumber & cilantro, lime, coconut water | |

Draft Beers

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| Lone Pint Brewery Yellow Rose Smash IPA | 9 |
| Parish Brewing Ghost in the Machine IPA | 10 |
| Spindletop Houston Haze Hazy IPA | 8 |
| Stella Artois | 8 |
| Karbach Crawford Bock | 8 |
| Saint Arnold Grand Prize Lager | 9 |
| Paradigm Unforgotten Blonde Ale | 8 |
| Modelo Especial | 8 |
| Blue Moon | 8 |
| Dos XX Lager | 8 |
| Live Oak Hefeweizen | 8 |
| Revolver Blood & Honey | 9 |

Wine Favorites

White Wine

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| Chardonnay |  |  |  |
| Napa Cellars, Napa Valley, CA | 10 | 13 | 36 |
| Sonoma-Cutrer, Russian River, CA | 13 | 16 | 46 |
| Siduri, Willamette Valley, Oregon | 16 | 19 | 62 |
| Pinot Grigio | | | |
| Bollini, Alto Adige, IT | 10 | 13 | 36 |
| Santa Margherita Alto Adige, IT | 13 | 16 | 46 |
| Sauvignon Blanc | | | |
| Crowded House, Marlborough, NZ | 10 | 13 | 36 |
| Duckhorn, North Coast, CA | 14 | 17 | 48 |
| Cakebread, Sauvignon Blanc Napa Valley, CA | | | 70 |
| Domaine Delaporte Sancerre, Loire Valley, FR | | | 110 |
| Sparkling | | | |
| La Marca, Prosecco | 13 | | |
| JP Chenet, Blanc de Blanc Brut, FR | 12 | | 44 |
| Bisol Prosecco, Veneto, IT | | | 45 |
| Schramsberg, Blanc de Noirs, CA | | | 85 |
| Champagne | | | |
| Veuve Cliquot | | | 98 |
| Dom Perignon | | | 500 |

Red Wine

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| Cabernet Sauvignon |  |  |  |
| Joel Gott, CA | 11 | 14 | 41 |
| Penfolds, Bin 389, McLaren Vale, AUS | 16 | 23 | 70 |
| Austin, Paso Robles, CA | 14 | 17 | 48 |
| Quilt, Napa Valley, CA | | | 52 |
| Austin Hope, Paso Robles, CA | | | 85 |
| Frank Family, Napa Valley, CA | | | 99 |
| Stags' Leap Winery, Napa Valley, CA | | | 110 |
| Caymus, Napa Valley, CA | | | 130 |
| Silver Oak, Alexander Valley, CA | | | 140 |
| Pinot Noir | | | |
| Boen, CA | 12 | 15 | 44 |
| Belle Glos, Balaca, CA | 17 | 22 | 62 |
| Ken Wright Cellars, Willamette Valley, WA | 14 | 17 | 48 |
| Belle Glos, Clark and Telephone, Santa Maria Valley, CA | | | 65 |
| Resonance, Willamette Valley, OR | | | 60 |
| Hartford, Russian River, CA | | | 80 |
| Merlot | | | |
| Decoy "Limited" Alexander Valley, CA | 15 | 18 | 42 |
| Cakebread, Napa, CA | | | 110 |
| Others | | | |
| The Pessimist, Paso Robles, CA | 12 | 15 | 44 |
| Catena Malbec, Mendoza, ARG | 13 | 16 | 46 |
| AIX Rosé, Provence, FR | 12 | 15 | 44 |
| Achaval Ferrer Quimera, Mendoza, ARG | | | 80 |