

Three Fires

STEAKHOUSE

VALENTINE'S DAY 2021

February 12 - 14

\$75 / GUEST

PACKAGE INCLUDES:

4 course dinner, complimentary glass of champagne and chocolate covered strawberries (2 ea) per guest.

Please choose one from each course.

First Course

STEAMED MUSSELS

Fresh mussels steamed in a tomato saffron broth, served with toasted Sourdough bread.

CHEF'S BOARD

Imported cheese, artisanal cured meats, served with house-made accoutrements.

SHRIMP & CRAB COCKTAIL

Jumbo chilled shrimp paired with cocktail snow crab claws. Served with a horseradish cocktail sauce.

Second Course

SUNFLOWER SALAD

Mixed greens, grape tomatoes, parmesan cheese, crispy fried onions tossed in house-made vinaigrette.

POTATO LEEK SOUP

Fingerling potatoes, fresh leeks, blended with herbed sweet cream. Garnished with fine herbs.

CAESAR SALAD

Chopped Romaine hearts, sourdough croutons, parmesan cheese tossed with house-made Caesar dressing.

LOBSTER BISQUE

Creamy lobster broth scented with cognac cream, served with cold water lobster meat.

Third Course

All third course options served with roasted asparagus and boulangères yukon potatoes.

WAGYU FILET OSCAR

Center cut Wagyu filet topped with king crab meat and house-made Béarnaise sauce.

SEARED SEA BASS

Seared sea bass filet served atop roasted baby bok choy, accompanied by a soy-miso broth.

ROASTED RACK OF LAMB

Herb crusted New Zealand lamb, served with a red wine reduction.

Fourth Course

CHEF'S DESSERT PLATTER

Chocolate Raspberry Mousse Cup

Flourless Chocolate Cake

Cheesecake Brûlée

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.