

VALENTINE'S DAY 2024

\$95 (4PM to 9PM)

DOES NOT INCLUDE TAX OR GRATUITY

JASPER'S FAVORITES

- Blue Cheese Potato Chips +12
Maytag Blue Cheese Crumbles, Chives
- Deviled Local Farm Eggs +15
Bacon, Dill, Phyllo Nest
- Crispy Five Spice Calamari +27
Sweet Chili Vinaigrette
- Seared Crab Cakes +28
Poblano Cream Sauce, Jicama Slaw

FIRST COURSE

- Valentine's Roll
Tuna, Salmon, Jalapeno, Avocado, Spicy Aioli
- Lamb Lollipops
Mint Chimichurri, Blue Cheese Crumble
- Fried Spinach & Ricotta Ravioli
Creamy Arrabiata

SECOND COURSE

- Lobster Bisque
- Marinated Tomato Caprese
Fresh Mozzarella, Roma Tomato, Fresh Basil
- Caesar Salad
Brioche Crouton, Oven Dried Tomatoes

Please let your server know of any allergies or dietary restrictions



THIRD COURSE

- Seared Scallops
Melted Leek & Mushroom Risotto
- "Surf & Turf"
Grilled Filet, Tempura Lobster Tail, Brocollini & Bernaise
- Pan Seared Duck Breast
Truffle Mashed Potato, Mushroom Marsala Demi
- Thai Short Ribs
Sweet Soy, Sweet Chili, Sticky Rice, Basil, Green Onion
- Rotisserie Prime Rib
Caramelized Onion, Au Jus

FOURTH COURSE (Duo)

- Chocolate Flourless Torte
Berry Whipped Cream
- Basque Cheesecake
Cherry Compote

CAST IRON SIDES + 12

- Truffle Mashed Potato
- Brussels Sprouts & Bacon
- Mushroom Risotto
- Lobster Mac 'n' Cheese

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.

JUSTIN CREEL, Chef