



2026

SKY

HIGH

LOVE

...to the moon and back!



Gallaway
is gastronomically
a good
idea

*\$300 Couple (includes tax, gratuity, champagne)
Limited Seating (intimate setting, no waiting, no crowd)*



Valentine's Day Menu

Starter

Specialty Cocktail | Amuse Bouche

Course 1 - Salad

Layered Cranberry Apple Salad

A decadent gelatin slice of cranberry, apple, and cabernet cranberry sauce

Course 2 - Appetizer

Pepper Valentine Garlic Butter Baked
Scallops in Lobster Brandy Sauce

Sea scallops baked in garlic butter sauce and topped with parmesan and lobster brandy sauce served on scallop shell

Course 3 - Entrée

Fish Meuniere

Swai drenched in a lemon, caper, butter sauce

[or]

Prime Rib

Medium prime rib slice with Au Jus

Sides

Potatoes

Sauteed Asparagus

Glazed Sweet Potatoes

Course 4 - Dessert

Chocolate Teardrop with White Chocolate Mousse and Raspberry Jelly

Our signature elegant dessert of raspberry infused white chocolate mousse enveloped by a chocolate teardrop

[or]

Coffee & Cardamom Crème Brulee

A classic French dessert of coffee custard infused with Kahlua and cardamom topped with malt crumble and coffee sorbet
