

Valentines Three Course Dinner

First Course:

Choice of one

Burrata & Citrus Salad with a orange balsamic dressing, cherry tomatoes, blood oranges, arugula, toasted pistachio and garlic oil
Escargot garlic and herb butter served with a sweet roll crostini

Crab & Avocado Stack with a mango Gazpacho
Roasted Quail Legs black berry herb coulis, lemon and garlic dressed spinach

Second Course:

Choice of one

Lamb Wellington root vegetable puree, roasted garlic & shallot demi glaze 70

Brown Butter Scallops sweet potato gnocchi, with sautéed spinach and roasted red peppers 65

Maine Lobster Tail Saffron & spinach risotto with butter poached lobster mp

Seared Ribeye cowboy butter, blue cheese, onion strings, root vegetable puree, spinach and roasted red peppers 75

Vegetarian White Lasagna mushroom, spinach and caramelized onion finished with a parmesan cream sauce 55

Third Course:

Choice of one

Red Velvet Churros cream cheese icing
Passion Fruit Panna Cotta passion fruit coulis, toasted coconut flakes and coconut whipped cream

3 Course Wine Pairing... \$30

Tapas

Toasted Goat Cheese with red pepper relish and a white balsamic glaze 12 VG GFA

Steak & Cheese Egg Rolls with a chipotle aioli 14

Black Sesame Hummus Dip pistachio oil, lemon cream, toasted pistachios and pomegranate seeds served with pita chips, celery & carrots 10 VG GFA

Lobster & Crab Rangoon Dip with a blend of cheese, honey, sriracha & scallions served with wonton chips 17

Buffalo Chicken Meatballs in a buffalo ranch cheddar sauce 14 GFA

Amaia Chicken Wings slow roasted & fried. Choice of Smokey Chipotle Brown Sugar Rub or Hot Honey Garlic Glaze with a celery slaw and either blue cheese or ranch drizzle 16 GF

Burger Night Menu

Burger, Fries & Either a
Glass of Wine or Beer For \$20

Surf & Turf Burger Homemade patty topped with lobster & rangoon dip, scallions & fried wonton strips

Amaia Burger Homemade patty topped with a tender slice of pork belly, roasted tomato aioli, a fried egg & cheddar cheese on a Portuguese muffin

Hot Honey Fish Sandwich Fried haddock with malt vinegar tarter sauce, and choice of blue cheese crumbles or cheddar cheese

Upgrades Available: Truffle Fries \$4, Sweet Potato Fries 2.50, Cajun Fries \$2.50, Beyond Beef Patty \$3.50 Gluten Free Bun \$2

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming RAW or UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

* These items are and/or may be served raw or undercooked, consuming