

VALENTINE'S WEEKEND 2026

Love is in the air this Valentine's Weekend

Enjoy a 4-course dinner or à la carte menu, plus live music Friday, Saturday & Sunday.

Reserve your table and celebrate with us! Course menu pricing is based on your entree selection

STARTER

ROASTED BEET & CITRUS SALAD

Feta Cheese, Toasted Walnuts, Baby Arugula, Honey Orange Vinaigrette

APPETIZER

ORA KING SALMON SASHIMI

Sweet Mushroom Soy, Dehydrated Strawberries, Truffle Oil, Salmon Roe

OR

SMOKED GOUDA & WAGYU CROQUETTE

Onion Soubise, Shaved Pecorino, Watercress

ENTREE

BOURBON-GLAZED SALMON

Brown Butter Risotto, Butternut Squash Purée, Apple Relish 82

BRAISED SHORT RIBS

Pommes Fondant, Black Garlic Purée, Baby Carrots, Balsamic Glaze 87

PAN-ROASTED CHICKEN

Roasted Parsnip Purée, Bourguignon with Sage, Broccoli, Cherry Red Wine Jus 82

FILET MIGNON MEDALIONS & BUTTER-POACHED LOBSTER

Port Wine Demi Glace, Caramelized Shallots, Gold Mashed Potatoes, Sautéed Green Beans 125

PESTO BURRATA PASTA

Pappardelle, Cilantro, Parsley, Tomato, Fresh Garlic 72

(ADD SHRIMP OR CHICKEN 12)

DESSERT

RED VELVET CAKE

Cream Cheese Frosting

SPECIAL MUSICAL GUESTS

FRIDAY FEBRUARY 13

Chloe Barthwick

5:30-8:30pm

SATURDAY FEBRUARY 14

Joanne Toluma Trio

5:30-8:30pm

SUNDAY FEBRUARY 15

Angelo Troy

5:00-8:00pm



S L A T E

STEAK, SUSHI & COCKTAILS

TO MAKE A RESERVATIONS,
PLEASE REACH US AT
805-388-9888