

HEMENWAY'S

VALENTINE'S PRE- FIXE MENU

FEBUARY 12-14 | DINNER for TWO TO -GO \$150 plus tax & gratuity

FIRST COURSE:

SHRIMP COCKTAIL

U-12 shrimp, cocktail sauce, horseradish, lemon

SECOND COURSE *choice of:*

FISHERMAN STYLE LOBSTER

1.25LB lobster, shrimp, scallops and crab meat stuffing, drawn butter, lemon

RED WINE BRAISED BEEF SHORT RIB

horseradish, parmesan bread crumbs, roasted vegetables

SIDES TO SHARE:

HERB ROASTED POTATOES

GREEN BEANS WITH GARLIC BUTTER

THIRD COURSE:

FLOURLESS CHOCOLATE CAKE

CHOCOLATE DIPPED STRAWBERRIES

WINE OFFERING:

PROSECCO BRUT

Santa Margherita, Valdobbiadene DOCG