



VALENTINE'S DAY DINNER FOR TWO

First Course

Creamy Brie Baked in Puff Pastry and Champagne

Second Course

The Local House Salad

Main Course

Smoked Prime Rib – served with Red Skinned Smashed Potatoes and Sautéed Asparagus

Or

Pacific Rim Stuffed Salmon – Pinot Gris Marinated Salmon Stuffed with Crab, Shitake Mushrooms, Carrot and Onion - served with Fried Rice and Asparagus

Dessert

Warm Chocolate Brownie Cake

\$50 per person + tax and gratuity

Reservations 208 412-3095

Regular Menu not served Valentine's Night