

SOLETTE

VALENTINE'S SPECIALS

ENTRÉE

Salmon Piccata \$28

Pan-seared salmon piccata finished in a bright lemon-caper white wine butter sauce, balancing richness with a clean citrus bite. Served with charred lemon and accompanied by tender sautéed broccolini tossed with shaved garlic and a touch of red pepper flakes for gentle heat and aromatic depth.

DESSERT

Panna Cotta \$10

Silky panna cotta gently set to a creamy, delicate texture, finished with a vibrant house-made cherry compote that adds a bright balance of sweetness and acidity.

COCKTAILS

Silken Strawberry Martini \$18

Vanilla vodka, Crème de Cacao, and Dark Chocolate Syrup topped with a strawberry cream foam

Strawberry Fennel Fashioned \$18

Bourbon, Scotch, Strawberry Syrup, Fennel and Bitters