

Happy Valentine's Day 2023

Featured Cocktails

Espresso my love 20

Everything you need to get the conversation started. Two espresso martini shots.

Toucan Play 34

Billy's world famous Mai Tai. Built for two in a bubbling volcano to bring the heat.

Chocolate Strawberry Martini 18

Vanilla vodka, chocolate liquer, muddled strawberry. Decadence in each sip.

Envious Old Fashioned 18

The cocktail they all want. Angel's Envy bourbon, Carpano Antica, bitters, cherry.

French Kiss 18

Prosecco, Hendrick's gin, lemon and cranberry. Just a few bubbles to lighten things up.

Featured Wine

Pairing 1 ~ Candonini Prosecco , Sonoma Cutrer Chardonnay, Mer Soleil Pinot Noir 36

Pairing 2 ~ Chandon Brut, Rancho Santa Margherita Pinot Grigio, Justin Cabernet 45

Pairing 3 ~ Veuve Cliquot, Patz & Hall Chardonnay, Daou Reserve Cabernet 69

Schramsberg Mirabelle Brut \$15/gl \$60/btl

Veuve Cliquot Yellow Label \$28/gl \$60/375ml \$120/750ml

Hampton Water Rose \$16/gl \$64/750ml

Kung Fu Girl Riesling \$14/gl \$54/750ml

Daou Reserve Cabernet \$25/gl \$100/750ml

Billy's
At The Beach

Happy Valentine's Day 2023

3 Course Prix \$75 / person

First Course

Choose one

Maui Onion Soup ~ Carmelized Maui onions, gruyere, sourdough croutons

Strawberry Spinach Salad ~ Feta Cheese, red onion, toasted pecans, shaved chocolate, balsamic vinaigrette

Oysters ~ Fire grilled with garlic butter, parmesan and serrano chili OR on the half shell with champagne mignonette.

Wagyu Beef Tartar ~ Chopped chili's, garlic, Quail egg, housemade gaufrettes.

Burrata ~ Heirloom tomato, baby arugula, burrata, balsamic reduction, olive oil. **Chocolate Cheese Board** ~ Assorted chocolate & fondue, macadamia nuts, strawberries, banana, pineapple, humboldt fog, gruyere, mild cheddar, sourdough crisps +20

Second Course

Choose one

Seabass en Papillote ~ Lemongrass, lime, thai chili wrapped in banana leaf.
Jade pearl rice and stir fried vegetables

Filet Mignon ~ 8 ounce Creekstone farm filet, sauteed hericot verts, garlic mashed potatoes, serrano lime steak butter. Add Lobster tail +36

Pan Seared Shrimp & Scallops ~ Roasted maitaki mushrooms, Saffron parsnip puree.

Korean Short Ribs ~ Marinated and grilled with Jasmine rice, stir fried vegetables, sesame seeds

Halibut ~ Pan seared with lemon grass, basil, heirloom cherry tomatoes, Jasmine rice and stir fried vegetables

Tomahawk Ribeye ~ 32oz Creekstone Angus tomahawk for 2, garlic mashed potatoes, tempura green beans, serrano lime steak butter. +75

Third Course

Choose one

Chocolate Lovers Cake

Hawaiian Malasadas

Coconut Cream Pie

Key Lime Pie