



Valentine's Day Menu

Available on Feb 10th, 11th, 14th, 17th, & 18th

Appetizers

Oysters la carte (MP)

Oysters Rockefeller for Two (30)

Grilled Seafood Trio:

grilled lobster tail, shrimp, and crab cake with dipping sauces (85)

Winter Salad for Two:

roasted butternut squash, crisp pears, pine nuts, chevre, craisins and truffle vinaigrette tossed with jewel lettuce over butter and red leaves (24)

Entrées

Lobster Tails for Two:

two sixteen-ounce cold water lobster tails stuffed with our famous broiled crab cakes and accompanied by brie béarnaise and remoulade. Includes a choice of four sides (115)

Lamb Rack for Two:

house-smoked twenty-six-ounce rack of New Zealand lamb served with lingonberry jam, dijon demi, and mint pesto for dipping. Includes a choice of four sides (85)

Filet Mignon for Two:

a center cut, sixteen-ounce, black Angus filet with bordelaise, wild mushroom demi-glace, and red onion marmalade. Includes a choice of four sides (120)

Vegetable Strudel for Two:

tender, flaky phyllo dough with a pecan crust, encompassing layers and layers of vegetables, finished with sundried tomato cream and artichoke ragout. Includes a choice of four sides (64)

Bronzino for Two:

whole broiled Bronzino stuffed with citrus and herbs served with remoulade, lemon caper butter, and romesco sauce. Includes a choice of four sides (70)

Choice of Sides: lyonnaise potatoes, garlic mashed, roasted red potatoes, jasmine rice, risotto, red rice, sautéed spinach, asparagus, seasonal vegetables, french fries or onion rings

Desserts

Textures of Chocolate for Two:

chocolate praline torte, dehydrated cacao shards, salted caramel chocolate mousse, dark chocolate cremeux, cocoa nib graham crumble (18)

Baked Brie for Two:

fresh fruit and raspberry sauce (22)