

Valentine's DAY MENU

Amuse Bouche

- Potato Blini** crème fraiche, caviar
Smoked Sea Trout French baguette, dill
Boursin Stuffed Mushroom pesto

Appetizers

Choose One

- Oysters Rockefeller** béarnaise, smoked paprika
Beef Tartar capers, olive, egg yolk, lavosh
Prosciutto Wrapped Figs port reduction

Soup & Salad

Choose One

- Strawberry Kiss Salad** mixed local greens, candied almond, feta, berry vinaigrette
Grilled Caesar romaine heart, parmesan crisp, heirloom cherry tomato, warm Caesar dressing
Lobster Bisque crème fraiche, chive, lobster, crab meat

Entrée

Choose One

- Broiled Filet Mignon** roasted fingerling potatoes, jumbo asparagus, blue cheese cream 99
Rack of Lamb cauliflower puree, baby heirloom carrots, whole grain mustard demi glace 99
Chilean Sea Bass shiitake mushroom succotash, roasted corn sauce 99
Half Jidori Farms Chicken smashed baby red potatoes, vegetable succotash, pan jus 89
Lobster Mac and Cheese lobster, house blend of creamy cheeses, truffle shavings, oil, cavatappi pasta (vegetarian option available) 89
Zucchini Cake sautéed seasonal vegetables, roasted zucchini, Rosa sauce, parmesan 89

Dessert

Choose One

- Strawberry Swirl Cheesecake** Oreo crust
Vanilla Bean Crème Brulee almond brittle, seasonal berries
Chocolate Cake white chocolate mousse, raspberry sauce