

Valentine's Day 2019

\$79.00 per person (plus tax and gratuity)

Amuse Bouche

Seared Ahi Tuna with balsamic roasted strawberry and blue cheese crumbles

Appetizer Choose one

Oysters on the Half Shell with lemon vodka mignonette

Chicken and Waffles with chipotle butter and maple syrup

Salmon Mousseline with lemon caper sauce

Sesame Seared Scallop with Asian slaw and fried wonton

Chicken Liver Pate with toast points, mini gherkins and port wine reduction

Soup or Salad Choose one

Classic Caesar Salad with Traditional Caesar Dressing

Greek Salad with Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomatoes, Greek Vinaigrette

Classic Iceberg Wedge with Blue Cheese Crumbles, Bacon and Chopped Tomatoes

Shrimp Bisque with dill croutons

Entrée Choose one

Surf and Turf 4oz Grilled Filet and 6oz Butter Poached Lobster Tail with Haricot Verts & Buttermilk Mashed Potatoes, and Drawn Butter

8oz Prime Barrel Cut Filet of Beef with Buttermilk Mashed Potatoes and Asparagus, and house steak butter

Salmon Wellington stuffed with mushrooms and spinach with a lemon butter sauce

Jumbo Shrimp Pasta sautéed with artichoke hearts, heirloom grape tomatoes, kalamata olives in a light garlic, lemon sauce over linguini

Roasted Cornish Game Hen with Haricot Verts, Wild rice, and a dried cherry demi-glace

Digestif & Dessert Choose one

Chocolate Dipped Strawberry & Toast of Champagne

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Flourless Chocolate Cake with Vanilla Sauce

Red Velvet Cake with Strawberry Sauce

Duo of Mini Crème Brule (Chocolate & Vanilla Bean)

Italian Lemon Cake with Blueberry Compote

Granny Smith Apple Caramel Cake