



## *Valentine's Day 2019*

### *Appetizers*

#### *Smoked Duck Potato Rosti*

With Chimichurri Crème Fraiche

Or

#### *Baklava Baked Brie*

Phyllo Wrapped Brie with Pistachios and Orange Cardamom Honey

Or

#### *Rock Shrimp Chorizo Empanadas*

With Avocado Pico de Gallo

### *Soup or Salad*

#### *Winter Chicory Salad*

With Kumquats, Toasted Pistachios

Shaved Pecorino Cheese and Date Vinaigrette

Or

#### *Roasted Tomato Fennel Bisque*

With Lemon Pepper Gremolada

### *Entrees*

#### *Grilled Filet Mignon*

Bordeaux Reduction Demi-Glace, Truffle Oil Sautéed Portobello Mushrooms  
and Smoked Gouda Mashed Potatoes

Or

#### *Lobster Risotto and Jumbo Bay Scallop*

With Sambuca Creamed Spinach

Or

#### *Walnut Encrusted Australian Rack of Lamb*

With Maytag Blue Cheese Demi Glace

and Smashed Yukon Potatoes with Rosemary Cream Fraiche

Or

#### *Sweet Potato Gnocchi Florentine*

With Truffle Oil Sautéed Baby Portobello Mushrooms and Baby Vegetables

### *Desserts*

#### *Black Forest Mousse Cake*

Crispy Dark Chocolate Topped with Milk Chocolate Mousse and Dark Cherry Glaze

Or

#### *Port Poached Borscht Pears Tart*

With Orange Mascarpone Ice Cream

(\$69.00 Per Person Plus Tax and Gratuity)