

Valentine's Day Menu

\$75 Per Couple, Bottle Of Wine Included

First Course

Choice Of:

B A B Y S P I N A C H S A L A D

Pickled Purple Onion, Fried Button Mushrooms, Sliced Egg, Apple Smoked Bacon Chiffonade, Warm White Balsamic Vinaigrette

L O B S T E R & C R A B B I S Q U E

Velvety Lobster Bisque With Lump Crab

Second Course

Choice Of:

S U R F & T U R F

*Twin Grilled Filet Medallions With A Trio Of Baked Stuffed Shrimp Drizzled With Brown Butter,
Accompanied By Whipped Potatoes And Fresh Asparagus*

S E A F O O D R I S O T T O

*Shrimp, Scallops, Clams, & Mussels Sautéed With House Roasted Tomatoes, Then Folded Into
A Creamy Saffron Risotto, Garnished With A Whole Lobster Tail*

S W E E T & S P I C Y D U C K

*Plump Duck Breast Dredged In A Brown Sugar Cajun Blend, Pan-Seared, Sliced And Served Over Roasted Root Vegetable
Hash And Topped With A Cranberry And Roasted Red Pepper Jam*

S E S A M E C R U S T E D S W O R D F I S H

Seared And Served Over Pineapple Ginger Fried Rice, Topped With A Radicchio And Carrot Slaw

Third Course

*Cheesecake And Cherries, Strawberry Mousse In A Chocolate Shell,
& Decadent Chocolate With Raspberry Coulis*

MOËT CHANDON IMPERIAL 375ml \$29 • MOËT CHANDON IMPERIAL FOR \$52

