

Valentine's Day 2018

Wednesday, February 14

First

***Colossal Lump Crab Cake**

Lemon Herb Butter

***Smoked Scottish Salmon Benedict**

Avocado, Quail Egg, Seared Pork Belly, Hollandaise

*** U.S.D.A. Prime Carpaccio**

Filet Mignon, Capers, Horseradish Sauce, Shallot, 12yr. Balsamic

***Duck Confit Stuffed Portobello**

Sauteed Duck Confit, Baby Spinach Sauté, Port Wine Fig Sauce

Salad

***Arugula & Pear Salad or Wedge Salad**

Intermezzo

Assorted Fresh Fruit Sorbet

Entrée

*** Seared Chilean Sea Bass**

Mixed Berry Vinaigrette, Grilled Bok Choy, Pickled Radish

***Veal Shank Osso Buco**

House Made Sweet Cream Ricotta Gnocchi, Rainbow Baby Carrots

***14oz. Cold Water Maine Lobster Tail**

Saffron Cream Sauce, Risotto

***U.S.D.A. Prime, Center Cut, Filet Mignon**

Black Truffle Potato Hash, Bordelaise Sauce

***44oz. U.S.D.A. Prime, Dry Aged, Center Cut Porterhouse for Two**

Butter & Parsley Roasted, Red Potato & Grilled Asparagus (\$20 Additional)

Dessert

Choice Of Home Made Desserts & Champagne Toast

\$99++ per person