

Valentine's Day 2019

First

***Stuffed Cold Water Lobster Tail**

Saffron Butter

***Filet Mignon Caprese**

U.S.D.A. Prime Filet Mignon, Fresh Tomato, Burrata, Arugula & Cashew Pesto

*** Mahi & Shrimp Ceviche**

Citrus Marinade, House Made Tortilla Chips

Lamb Spanakopita

Roasted Lamb, Spinach, Toasted Feta Cheese

Second

Arugula & Pear Salad or Wedge Salad

Intermezzo

Assorted Fresh Fruit Sorbet

Third

***Chilean Sea Bass Oscar**

Colossal Crab Cake, Roasted Tomato Risotto, Asparagus

***Porcini Rubbed New Zealand Rack of Elk**

Elderberry Sauce, Black Truffle Potato Hash

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

Herb Butter, Roasted Tomato Risotto, Asparagus

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

Chocolate Bordelaise, Black Truffle Potato Hash

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

Black Truffle Potato Hash & Grilled Asparagus (\$20 Additional)

Dessert

Choice of Seasonal Desserts & Champagne Toast

\$99++ per person