

# **VALENTINE'S DAY 2022**

## **FIRST**

**\*SEARED U.S.D.A PRIME FILET TIPS  
BLACK TRUFFLE, MUSHROOM, HORSERADISH CREAM**

**\*HOUSE MADE CEVICHE  
TRADITIONAL PREPARATION, WONTON CRISPS**

**\*COCONUT ENCRUSTED SHRIMP  
HAND BREADED, FRESH PINEAPPLE SALSA**

**\*OYSTERS ROCKEFELLER  
NORTH ATLANTIC BLUE POINT OYSTERS,  
GRUYERE & SPINACH CREAM, APPLEWOOD SMOKED BACON**

**\*TWO BONE AUSTRALIAN RACK OF LAMB  
SWEET CHERRY REDUCTION, GOAT CHEESE**

## **SECOND**

**CAESAR SALAD, WEDGE SALAD  
OR SHE CRAB SOUP**

## **THIRD**

**\* 10 oz. CHILEAN SEA BASS FILLET  
HOUSE MADE CHIMICHURRI, SAFFRON RICE, ASPARAGUS**

**\*TWIN 8 oz. COLD WATER LOBSTER TAILS  
HOUSE MADE RISOTTO, ASPARAGUS, DRAWN BUTTER**

**\*SURF & TURF  
8 oz. U.S.D.A. PRIME FILET MIGNON, 8 oz. COLD WATER LOBSTER TAIL,  
HOLLANDAISE, POTATO AU GRATIN, ASPARAGUS**

**\*NEW ZEALAND RACK OF ELK  
WHOLE GRAIN MUSTARD & SAGE DEMI-GLACE,  
POTATO AU GRATIN, ASPARAGUS**

**\*34 oz. U.S.D.A. PRIME TOMAHAWK RIB EYE FOR TWO  
AU GRATIN POTATO, ASPARAGUS**

## **DESSERT**

**SELECTION OF DESSERT, CHAMPAGNE TOAST  
& LONG STEM ROSE**

**\$ 149 PER PERSON++**