

VALENTINE'S DAY 2023

FIRST

***WAGYU BEEF & BLACK TRUFFLE RAVIOLI
HOUSE MADE BORDELAISE**

***TUNA TARTARE**

CAPERS, SHALLOT, HOUSE MADE TOAST POINTS

***COCONUT ENCRUSTED SHRIMP**

HAND BREADED, FRESH PINEAPPLE SALSA

***OYSTERS CASINO**

**BAKED NORTH ATLANTIC BLUE POINT OYSTERS,
CRISPY PROSCIUTTO, LEMON, PANKO, ROASTED RED PEPPERS**

***TWO BONE AUSTRALIAN RACK OF LAMB**

LUXARDO CHERRY DEMI-GLACE

SECOND

CAESAR SALAD, WEDGE SALAD OR SEAFOOD BISQUE

THIRD

***10 oz. CHILEAN SEA BASS FILLET**

CHEF'S SEASONAL PREPARATION, POTATO CROQUET, CREAMED SPINACH

***LOBSTER IMPERIAL**

SEAFOOD STUFFED 10 oz. LOBSTER TAIL, POTATO CROQUET, ASPARAGUS

***SURF & TURF**

**8 oz. U.S.D.A. PRIME FILET MIGNON, TWIN COLD WATER LOBSTER TAILS,
HOLLANDAISE, POTATO CROQUET, ASPARAGUS**

***JAPANESE A-5 WAGYU FILET MIGNON**

POTATO CROQUET, CREAMED SPINACH

***16 oz. CHÂTEL FARMS, DRY-AGED RIB EYE**

ROASTED GARLIC & SAGE DEMI-GLACÉ, POTATO CROQUET, CREAMED SPINACH

FOURTH

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

\$149 PER PERSON++