

# VALENTINE'S DAY 2024

## FIRST

### **U-10 NEW BEDFORD SCALLOPS**

PORCINI DUSTED, PAN SEARED, BLACK TRUFFLE RISOTTO

### **JAPANESE A-5 WAGYU FILET TATAKI**

TRADITIONAL PREPARATION

### **BUTTERNUT SQUASH RAVIOLI**

BROWN BUTTER, ROASTED FRESH SAGE

### **CHILLED SEAFOOD TRIO**

OYSTERS ON THE 1/2 SHELL, BABY LOBSTER TAIL,  
COLOSSAL SHRIMP, MIGNONETTE, DRAWN BUTTER, COCKTAIL

### **AUSTRALIAN RACK OF LAMB**

HOUSE MADE CHIMICHURRI

## SECOND

### **CAESAR SALAD, WEDGE SALAD**

OR SHE CRAB SOUP

## THIRD

### **10 OZ. CHILEAN SEA BASS FILLET**

CHEF'S SEASONAL PREPARATION

### **COLD WATER LOBSTER THERMIDOR**

GRUYERE, COGNAC, MUSHROOM,  
ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS

### **"SURF & TURF"**

U.S.D.A. PRIME FILET MIGNON, COLOSSAL LUMP CRAB CAKE,  
GARLIC CONFIT BUTTER,  
ROASTED FINGERLING POTATOES, CREAMED SPINACH

### **NEW ZEALAND RACK OF ELK**

FRESH BLACKBERRY & BOURBON DEMI-GLACE,  
ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS

### **CERTIFIED A-5, JAPANESE WAGYU FILET MIGNON (+39)**

5 OZ. CENTER CUT FILET,  
ROASTED FINGERLING POTATOES, CREAMED SPINACH

## DESSERT

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

**\$149 PER PERSON++**