



# Happy Valentine's Day

## Complimentary Champagne Toast

### To Begin

Roasted Butternut Squash Bisque with Crème Fraiche & Crisp Sage

or

Fresh Fruits and Berries with Fresh Mint & Blue Agave Nectar

or

Maine Lobster Martini with our Special Brandy Dressing

### To Continue

A Special Valentine's Day Salad with our Bon Appétit Dressing

## The Chef Recommends Something Special

Six Oysters with a Cucumber Rose Mignonette 15.00

Escargot Baked in Herb Butter with a Touch of Curry 12.00

Gulf Shrimp Cocktail with our own Horseradish Cocktail Sauce 15.00

Hudson Valley Foie Gras with Brioche Toast, Natural Quince Jelly & Port Wine Gastrique 22.00

Portobella Mushroom & Beefsteak Tomato Carpaccio with Herbed Pesto & Balsamic Reduction 15.00

### Followed by the Main Course

8 oz. Lobster Tail ~ Broiled and Served with Drawn Sweet Butter

Lump Crab Cakes, Pan-Seared, with a Champagne Mustard Emulsion and Capers Berries

Hand-Cut 8 oz. Filet Mignon on Potato Pancakes with a Shiitake Mushroom Demi Glace

Roast Rack of Lamb with Natural Jus and a Parmesan Pistachio Crust

Pan-Seared Black Grouper over Fingerling Potatoes & Roasted Oyster Mushrooms with a Lobster and Smoked Paprika Beurre Blanc

**ALL ENTREES SERVED WITH SWEET POTATO CROQUETTE, FRESH VEGETABLES & BAKED ROLLS WITH BUTTER**

### Dessert

Raspberry Swirl Cheesecake with Fresh Raspberries & Whipped Cream

or

Bon Appétit Chocolate Mousse with a Rolled Gaufrette Cookie

Coffee or Aromatic Tea

**\$79.95 + Tax**

Children under 10 ~ See our Special Children's Menu

