

HAPPY

Valentine's Day

TUESDAY, FEBRUARY 14TH, 2023

SERVED BEGINNING AT 4:00 PM

A WELCOME GLASS OF CHAMPAGNE

To Begin... your Choice of Starter...

EXOTIC MUSHROOM BISQUE
TOPPED WITH CREAMED BRIE MOUSSE

SPECIAL VALENTINE'S DAY MIXED GREENS SALAD
BON APPÉTIT RASPBERRY DRESSING

À LA CARTE OPTIONS AVAILABLE

HEIRLOOM TOMATO CAPRESE CHAMPAGNE VINAIGRETTE + BURRATA + PISTACHIO PESTO 16

SESAME YELLOWFIN TUNA STACK WITH AVOCADO MASH + YUZI + CRISP WONTON 17

CLASSIC SHRIMP COCKTAIL WITH OUR HORSERADISH SAUCE 15

For Your Second Course... Select Either

PAN-SEARED JUMBO LUMP CRAB CAKE

WITH CITRUS BEURRE BLANC

VEAL PANCETTA TORTELLONI

WITH PEAS IN A DELICATE HERBED BEEF DEMI-GLACE SAUCE

Main Course Options...

OVEN-BROILED MAINE LOBSTER TAIL

SERVED WITH WARM BUTTER & LEMON

BLACK ANGUS FILET MIGNON "OSCAR"

JUMBO LUMP FRESH CRABMEAT + BÉARNAISE + GRILLED ASPARAGUS

PAN-SEARED CHILIAN SEA BASS "PICATTA"

CAPERS + LEMON+ WHITE WINE

ROASTED CURRY VEGETABLES

WONTON SHELL + BALSAMIC GLAZE

VEAL MEDALLIONS "FORESTIER"

PAN-SEARED +EXOTIC WILD MUSHROOMS +CREAMY COGNAC SAUCE

ALL ENTREES SERVED WITH SWEET POTATO CROQUETTE, STEAKHOUSE MUSHROOMS, ROASTED VEGETABLES
BREAD & BUTTER COFFEE & TEA

Valentine's Dessert of your Choice...

CHOCOLATE COVERED STRAWBERRY CHEESECAKE

BUTTERED COOKIE CRUST

FLOURLESS CHOCOLATE TORTE

FRESH BERRIES + BOURBON WHIPPED CREAM + RASPBERRY SAUCE

4 COURSE VALENTINE'S DAY MENU \$99 PER PERSON
(PLUS TAX + GRATUITY)