

Valentine's Day Menu

\$110 per couple

Appetizer

Salmon & Asparagus Bisque

Smooth & rich asparagus bisque with a fresh Atlantic salmon crème fraiche

Champagne Poached Oysters

3 Champagne poached oysters with linguini pasta, creamy Bruere Blanc, pickled cucumbers and fresh chives

Ahi Tuna Salad w/ Wasabi Dressing

Artisan greens, arugula leaves, radishes, avocado slices, red onion and cucumber topped with sliced sesame Ahi tuna steak with wasabi dressing

Seared Scallops with Saffron & Champagne Sauce

2 jumbo scallops seared in a cast iron pan with butter and topped with a creamy saffron & champagne sauce

Entrées

Chicken Valentino

Two chicken breast's stuffed with roasted red peppers & mozzarella dredged in flour and bread crumbs then oven roasted and napped on a basil rose sauce

Steak & Lobster

8 oz baseball sirloin steak with fresh Atlantic lobster tail served with clarified butter

Dijon Crusted French Ribbed Rack of Lamb

½ rack of lamb French ribbed lamb brushed with Dijon mustard, bread crumbs & spices then oven roasted to Medium

Lobster Risotto w/ Saffron & Broccolini

Fresh Atlantic lobster sautéed in butter with garlic, shallots, broccolini & saffron risotto

Bourbon & Honey Cedar Plank Salmon

Fresh Atlantic salmon brined in Bourbon & honey and roasted on a cedar plank

Dessert

Blood Orange & Champagne Crème Brulee

Blood orange & champagne custard w/ a contrasting layer of caramelized sugar

Red Velvet Cheesecake

Decadent Red Velvet cheesecake drizzled w/ a raspberry coulis

Champagne Poached Pears

1/2 pear poached in champagne, sugar and cinnamon served w/ vanilla bean ice cream

**Vegetarian & Gluten Free Options Available Please Ask Your Server*