



Valentine's Day Menus

\$55.

Course One (choice of):

Mixed baby artisan lettuce, Gala apple, D'anjou pear, Nueskes Applewood smoked bacon, Maytag blue cheese, pomegranate, spiced walnuts, maple-cider vinaigrette

Classic Caesar salad, hearts of romaine, garlic croutons, pecorino cheese, Caesar dressing

Roasted cauliflower soup, saffron, fromage blanc, chives, thyme oil

Course Two (choice of):

Shrimp Gnocchi, Sweet Bay shrimp, black truffle butter, shaved pecorino

Oysters Rockefeller, preserved lemon hollandaise, chives

Crispy calamari, sweet peppers, lemon aioli, tomato

Sushi Sampler: California roll, spicy tuna, BBQ eel roll

Course Three (choice of):

Filet mignon (7oz), garlic creamed spinach, herb roasted fingerling potatoes, red wine jus

Braised short rib, potato puree, roasted baby turnips, herb gremolata

Atlantic salmon, crab cake, mashed sweet purple potatoes, broccolini, sauce choron

Horseradish crusted grouper, potato puree, roasted heirloom carrots, orange vinaigrette

\$70.

Course One (choice of):

Mixed baby artisan lettuce, Gala apple, D'anjou pear, Nueskes Applewood smoked bacon, pomegranate, Maytag blue cheese, spiced walnuts, maple-cider vinaigrette

Roasted cauliflower soup, saffron, fromage blanc, chives, thyme oil

Maine lobster bisque, citrus crème fraiche, sherry gastrique

Course Two (choice of):

Day Boat scallops, pan seared, sweet corn and jalapeno sauce, micro greens

Cedar planked zucchini, lump crab meat, lemon, chives, avocado, pickled ginger, Serrano chile, lemon aioli

Beef tartare, shallots, capers, cornichons, Worcestershire aioli, chives, sea salt, toasted brioche

Oyster Savannah, shrimp, crabmeat, smoked bacon, Colby Jack cheese, hollandaise

Course Three (choice of):

Twin Maine lobster tails, (fried or broiled), Yukon gold whipped potatoes

Broiled seafood platter, shrimp, scallops, salmon, Maine lobster tail, apricot wild rice pilaf

Chilean sea bass, lobster risotto, grilled asparagus, micro greens

Georges Bank scallops, parmesan crust, arugula rice grits, red endive salad, Meyer lemon hollandaise

16 oz ribeye, potato puree, roasted wild mushrooms, Maytag béchamel

14 oz Strip steak, Lyonnais Potatoes, crabmeat, asparagus, béarnaise sauce

