

# Valentine's Day Menus

**\$55.**

## **Course One (choice of):**

Mixed baby artisan lettuce, Gala apple, d'anjou pear, Benton's bacon, Maytag blue cheese, pomegranate, spiced walnuts, maple-cider vinaigrette

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

Seafood Gumbo, shrimp, crab, oyster, Andouille sausage and white rice

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

## **Course Two (choice of):**

Jumbo lump crab cake, saffron aioli, compressed zucchini, confit heirloom grape tomatoes, 30 year aged sherry vinegar

Ray's New Orleans BBQ Shrimp, blackened shrimp, BBQ butter, Boursin cheese grit cake

Crispy Calamari, sweet peppers, lemon aioli, tomato

Braised short rib ravioli, roasted chestnut cream, red currants, wild mushroom, black truffle crème fraiche

## **Course Three (choice of):**

Filet mignon (6oz), black garlic creamed spinach, herb roasted fingerling potatoes, red wine jus

Slow Roasted Prime Rib, potato puree, haricot verts, horseradish cream sauce

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

Pan seared King salmon, arugula rice grits, wild mushrooms, black truffle –lemon butter

Horseradish crusted grouper, haricot vert, extra virgin olive oil, orange vinaigrette, balsamic syrup

Georges Bank scallops, Parmesan crust, lobster risotto, basil oil, balsamic syrup

Jumbo Lump Crab Cakes, potato puree, roasted asparagus, pommery mustard butter, corn relish

**\$70**

## **First Course (choice of):**

Mixed baby artisan lettuce, Gala apple, d'anjou pear, Benton's 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

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

### **Course Two (choice of):**

Braised short rib ravioli, roasted chestnut cream, red currants, wild mushroom, black truffle crème fraiche

Jumbo lump crab cake, roasted corn relish, mustard buerre blanc

Crispy calamari, sweet peppers, lemon aioli, tomato

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

### **Course Three (choice of):**

Wagyu Striploin (5oz), black garlic creamed spinach, herb roasted fingerling potatoes

Halibut, purple potato puree, tomato-shellfish broth, wilted arugula

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

16 oz Ribeye, potato puree, roasted wild mushrooms, Maytag bechamel

1lb lobster tail, fresh jumbo crab meat, saffron risotto, drawn butter

