



Valentine Dinner 2018

1st Course

Seared Rare Ahi Tuna

wasabi aioli/wonton crackers/seaweed salad

Traditional Jumbo Shrimp Cocktail

horseradish cocktail sauce/lemon

Lobster Bisque

sherry cream/cold water lobster

Blackened Beef Medallions

Housemade steak sauce/pickled red onion

Crispy Goat Cheese

tomato jam/toasted baguette

2nd Course

Chopped Romaine

bacon/egg/cucumber/Caesar dressing

Arugula

goat cheese/toasted almonds/balsamic vinaigrette

Mixed Greens

grape tomatoes/carrots/champagne vinaigrette

3rd Course

Heart of Ribeye

roasted yukon gold potatoes/brussel sprouts/herb butter

Cold Water Lobster Tail

shredded potato au gratin/herb butter

Filet Mignon

port wine demi glace/mashed potatoes/asparagus

Sautéed Mahi Mahi

lobster risotto/meyer lemon buerre blanc

Shrimp and Lobster Pasta:

linguini/roasted grape tomato/parmesan cream

Pan Seared Atlantic Salmon:

roasted cauliflower/potatoes/winter squash

Surf and Turf

scallops/ribeye/ roasted potatoes/béarnaise sauce

4th Course

Berry Cobbler: Vanilla Ice Cream

Triple Chocolate Cake: baked/whipped/melted

Apple Cake: vanilla ice cream/caramel sauce

Cheesecake: made by Mom

Carrot Cake: butter cream icing/walnuts