



Valentine's Day 2018

\$75 per person, does not include, drinks, tax or gratuity

1st Course

Seared Rare Ahi Tuna: kale / seaweed salad / ginger sesame dressing / soy aioli

Jumbo Shrimp Cocktail: horseradish cocktail sauce/ lemon

Crispy Goat Cheese: tomato jam/ toasted baguette

Seared Crab Cake: chipotle corn relish / basil aioli

Grilled Boar Tenderloin: wild mushroom risotto / blueberry marmalade

Calimari: fillet strips / wasabi aioli

2nd Course

Chopped Romaine: bacon / egg/ cucumber / caesar dressing / croutons

Mixed Greens: carrot / cucumber/ tomato / balsamic dressing / Stilton crumbles

Apple Pecan Arugula Salad: cranberry port vinaigrette dressing / apples / toasted pecans / red onion / cranberries / French Brie

3rd Course

Heart of Ribeye: yukon potato gratin with black truffles / baby carrots / herb butter

Cold Water Lobster Tails: saffron tomato calasparra rice / brandy butter

Filet Mignon: mushroom demi glace or Cognac peppercorn sauce / mashed potato / asparagus

Sautéed Mahi Mahi: creamy risotto with bacon jam / melting tomatoes / spinach

Shrimp and Lobster Linguine: pancetta/ tarragon cream / preserved meyer lemon / herb bread crumbs

Pan Seared Atlantic Salmon: spinach orzo/tomato dill beurre blanc

Surf and Turf: scallops / prime ribeye / Southern mashed potatoes / bearnaise sauce

4th Course

Cranberry Plum Crème Brulee: caramel sugar (for two)

Chocolate Mousse Cake: baked / whipped / melted

Apple Cake: vanilla ice cream / caramel sauce

Cheesecake: made by Mom

Carrot Cake: buttercream icing/walnuts