



1st COURSE

Choice of One

MINI RAW BAR

chilled oyster, jumbo shrimp, colossal crab, crab claws, smoked salmon

BANG BANG TUNA SALAD

sesame seared tuna, frisee & arugula, cherry tomatoes, cucumbers, edamame, radish, shiitake mushrooms, soy vinaigrette, bang bang mayo & sweet soy

BEEF CARPACCIO

arugula, Dijon mustard, parmesan curls

LIL' LOBSTER COBB

mixed greens, egg, bacon, avocado, cucumber, tomato, radish, red onions, green beans, horseradish spiked 1000 island dressing

CAESAR SALAD

romaine lettuce, croutons, parmesan cheese

BEEF SALAD

spiced Greek yogurt, fresh citrus, house made loaded granola, lemon vinaigrette

2ND COURSE

Choice of One

FRENCH ONION SOUP

gruyere crostini & crispy onion strings

OYSTER ROCKAFELLAR

fresh shucked oysters baked with cream, spinach, parmesan & pernod

GINGERSNAP CRUSTED BRIE

creamy pear puree, arugula, walnut & poached pear salad

PAN SEARED SCALLOPS

caramelized & pureed fennel, citrus, shaved fennel & frisee, lemon vinaigrette

CRISPY POTATO PANCAKES

smoked salmon, crème fraiche, capers, dill and pickled red onions

RICOTTA STUFFED RIGATONI

house made porchetta, broccoli rabe, cippolini onions, aged provolone & long hot jus

3RD COURSE

Choice of One

DUCK & CONFIT

roasted breast, duck confit, roasted brussels with wheatberries, dried cherries & candied walnuts, sweet potato puree, cherry spiked duck jus

FILET OSCAR

7 oz filet mignon, fork mashed red bliss potatoes, asparagus, chilled colossal crab, hollandaise

WILD STRIPED BASS

asparagus & wild mushroom risotto, truffled mushroom cream

VEAL STEW

tender braised veal, baby vegetables, marrow and wild mushroom bread pudding

CRAB CAKES

salt & vinegar fingerling potatoes, crab fat & brussel sprout slaw, fancy tartar sauce

LOBSTER FRIED RICE

pineapple & shrimp fried rice, shiitake mushrooms, edamame, coconut curry, tempura green beans, sweet soy reduction

SURF & TURF

VALENTINE'S MENU 2019

\$65 per person

does not include alcohol or gratuity

"One cannot think well, love well, sleep well, if one has not dined well."

Virginia Woolf

SPECIALITY BUBBLES

JUST FOR 2*:

VILLA JOLANDA

"Love" Prosecco, Italy

*187ML \$12

CHATEAU MIREVAL ROSE

*375ML \$34

****187ml = 1 glass/375ml = 2 glasses

SPECIALITY BUBBLES BY THE BOTTLE (750 ML)

LA FLOR ROSE BRUT

Italy \$38

HENRI GRANDIN

Blanc de Blancs Champagne

\$36

EDMOND THEIRRY

Sparkling Chardonnay, CA \$50

SPECIALITY WINES BY THE GLASS

CONUNDRUM

Blanc de Blanc, CA

\$10

PINOT NOIR

Kris, Alto Adige, Italy

3oz - \$6, 6oz - \$12

CABERNET

SAUVIGNON

Lander Jenkins Napa, CA

3oz - \$6, 6oz - \$12

ITALIAN WHITE

Sand, Giallo Muscadet, Italy

3oz - \$6, 6oz - \$12

SAUVIGNON BLANC

Twomey, Napa CA

3oz - \$6, 6oz - \$12