



### 1<sup>st</sup> 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*

#### BEEF CARPACCIO

*arugula, Dijon mustard, parmesan*

#### 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*

#### BEET SALAD

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

### 2<sup>ND</sup> COURSE

*Choice of One:*

#### FRENCH ONION SOUP

*gruyere crostini & crispy onion strings*

#### OYSTER ROCKAFELLAR

*cream, spinach, parmesan & pernod*

#### GINGERSNAP CRUSTED BRIE

*creamy apple puree, arugula, walnut & poached pear salad*

#### PAN SEARED SCALLOPS

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

#### SMOKED SALMON & CRISPY POTATO CAKES

*crème fraiche, capers, dill and pickled red onions*

#### RICOTTA STUFFED RIGATONI

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

### 3<sup>RD</sup> COURSE

*Choice of One:*

#### DUCK & CONFIT

*roasted breast, duck leg confit, roasted brussels, wheatberries & red wine soaked cherries, candied walnut crumble, butternut puree, duck jus*

#### FILET OSCAR

*7 oz filet mignon, crispy red bliss potatoes, asparagus and crab hash, chilled colossal crab, hollandaise & beef demi glaze*

#### 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 & brussels 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

*beef short rib, seared diver scallops, roasted broccoli, horseradish scented sweet potato puree*

### DESSERT

*Seasonal Selections; TBD*

## VALENTINE'S MENU 2019

**\$65 per person**

*does not include alcohol or gratuity*

**\$105 per person with 4 course wine pairing**

*does not include gratuity*

### FEATURED COCKTAILS:

LOVE POTION #9 \$9

*Beefeater Pink Gin, Lemon Juice, Muddled Strawberry & Sage, Club Soda*

BLOOD ORANGE COSMO \$14

*Fresh Blood Orange Juice, Tito's vodka, Aperol, Splash of lime*

### SPECIALITY WINES

#### BY THE GLASS

##### BUBBLES

Chandon Brut, CA \$10

Chandon Rose, CA \$10

##### CHARDONNAY

Fuedo Zirtari, Sicily, Italy

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

##### SAUVIGNON BLANC

Twomey, Napa CA

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

##### PINOT NOIR

Kris, Alto Adige, Italy

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

##### CABERNET BLEND

Wirra Wirra, Church Block, Australia

Cabernet-Shiraz-Merlot

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

### SPECIALITY

#### BUBBLES

#### BY THE BOTTLE

CODORNUI, ANNA BRUT, CAVA Spain \$40

LA FLOR ROSE BRUT

Italy \$38

HENRI GRANDIN

Blanc de Blancs Champagne \$38

EDMOND THEIRRY

Sparkling Chardonnay, CA \$50