

Valentine's Menu

Appetizers

Kusshi Petite Oysters on the Half Shell
with Lemon and Pink Peppercorn Mignonette \$22

Smoked Carpaccio of Beef
on Crostini with Pear, Walnut and Gorgonzola Relish \$16

Thai Crab Cakes
over a Red Pepper Lime Aioli \$18

Roasted Beet and Cauliflower Bisque
with Herb Sour Cream \$9

Salads

Spinach Salad with Smoked Strawberries, Goat Cheese,
Toasted Hazelnuts, and a Champagne Vinaigrette \$9

Frisee Lettuces, Mandarin Oranges, Toasted Almonds,
dressed with a Sesame Ginger Vinaigrette \$9

Entrees

Prosciutto Wrapped Monkfish
with a Hazelnut Romesco Sauce \$35

Airline Chicken Breast stuffed with Mushrooms, Spinach, and Fontina
finished with a Sherry Chicken Jus \$29

Roasted North-Atlantic Whole Live Lobster for Two
Lemony Garlic Butter \$86

Tomahawk Ribeye for Two
Roasted Shallot Beurre Rouge \$96

Crab Crusted Beef Tenderloin
Champagne Beurre Blanc \$50

Delicata Squash
filled with Winter Vegetable Risotto \$31

Linguini and Prawn Puttanesca
Capers, Olives, Lemon, Garlic, Tomatoes and Fresh Basil \$29

Desserts

Chocolate Lava Cakes
Raspberry Coulis \$9

Passionfruit Cheesecake
Fresh Mangoes \$9

Powdered and Cinnamon Sugar Doughnuts
with Trio of Dipping Sauces Crème Anglaise, Mexican Chocolate, Raspberry Coulis \$9

Lavender Crème Brulee with Biscotti \$9