

Valentine's Menu

First Course

HOUSE MADE SHRIMP RAVIOLI

Shrimp Bisque Sauce, Basil Oil

or

SPICY TUNA TACO TOSTADAS

Local Yellowfin Tuna, Chili, Avocado, Red Onion,
Spicy Mayo, Ponzu Sauce

or

“SUSHI CHEF’S SPECIAL RAINBOW ROLL”

Salmon, Tuna, Yellowtail, Mango, Avocado, Cucumber,
Chef’s Special Sauce & Unagi Sauce

or

BURRATA CAPRESE (v)

Marinated Sliced Tomatoes, Marinated Sliced Beets,
Arugula, Balsamic Glaze, Basil Oil

Intermezzo

WILD MUSHROOM SOUP (v)

Truffle Cream

or

BEETS & PEAR SALAD (v)(n)

Mix Greens, Candied Walnuts, Goats Cheese
Pomegranate, Balsamic Dressing

Main Course

PAN SEARED BRANZINO

Lemon Saffron Risotto, Fennel Slaw, Lemon Capers Sauce
or

SLOW BRAISED SHORT RIB

Mashed Potatoes, Sautéed Spinach,
Breaded Onion Ring, Red Wine Jus

or

RACK OF LAMB

Fondant Potatoes, King Mushroom, Lamb Jus
or

MIX VEGETABLE WELLINGTON (v)

Creamy Mashed Potatoes, Charred Broccolini, Mustard Cream Sauce
or

** HALF BROILED SPINY LOBSTER **

Creamy Crab & Spinach Stuffing, Asparagus,
Crushed Potatoes, Sherry Butter

Dessert

LAVA CAKE

Berries, Vanilla Ice Cream, Raspberry Vanilla Sauce
or

WHITE CHOCOLATE VALENTINES (n)

Strawberry Compote, Almond Sponge, Strawberry Ice Cream, Berries

\$125 per person | plus service charge

\$38 Surcharge on Lobster according to availability

