

VALENTINE'S DAY

February 14, 2017

3 COURSE PRE FIXE MENU

\$75/COUPLE

\$40/PER PERSON

(ALCOHOL, TAX AND GRATUITY EXCLUDED)



STARTERS

WILD MUSHROOM CROSTINI
Pecorino Romano, Toasted Pine Nuts

LOBSTER BISQUE
Lobster, Chive Garnish

CRAB TUNA AVOCADO TEMPURA ROLL
Sweet and Sour Soy Drizzle, Snow Pea Shoots

⊗ BLUE POINT OYSTERS 1/2 SHELL (3)
Shucked to Order, Mignonette, Cocktail Sauce, Lemon

⊗ GRILLED HEARTS OF ROMAINE
Caesar Dressing, Shaved Parmesan

MAIN COURSE

FILET WELLINGTON, TRUFFLE PATE
Cabernet Demi-glacé, Sautéed Green Beans

⊗ CRAB IMPERIAL STUFFED LOBSTER TAIL
Grilled Asparagus, Lemon Hollandaise

HOISIN GLAZED SEA BASS, ASIAN VEGETABLE STIR FRY
Steamed Shrimp Dumplings

ROASTED RACK AUSTRALIAN LAMB
Rosemary Thyme Demi-glacé, Spinach and Wild Mushroom Risotto

SEAFOOD FRA DIABLO
Shrimp, Scallops, Lobster, Jumbo Lump Crab, Angel Hair Pasta, Spicy San Marzano Tomato Broth

ALL YOU NEED IS

LOVE

& DESSERT

Includes Dark Note Craft Brewed Coffee/ Tazo Tea

⊗ TAHITIAN VANILLA CRÈME BRÛLÉE
Fresh Fruit

MOLTEN VAHLRONA CHOCOLATE SOUFFLÉ
Vanilla Ice Cream

RUSTIC GRANNY SMITH APPLE TART
Caramelized Apples, Flaky Pastry Crust, Brown Sugar Cinnamon Ice Cream

CHOCOLATE RASPBERRY BREAD PUDDING
Raspberry Whipped Cream



20% Gratuity Will Be Added to Large Parties of 7 or More