

2024 Valentine's Day Menu 4 Courses \$90pp+

+22% gratuity & tax added to final bill

Appetizers

***Lobster & Shrimp Sushi Roll \$12**

***Cheese & Charcuterie Plate \$16**

***Steak Tartar & Brioche \$12**

new york, capers, chimichurri & toast brioche

Oyster on the ½ Shell \$12

6 oyster, mignonette, lemons & oyster caviar

1st Course

Creamy Tomato Bisque

croque madame heart

***Artisan Arugula & Frisee Salad**

Pomegranate seeds, shaved parmesan & vinaigrette

Lobster Bisque

sherry chantilly

Chesapeake Bay Crabcake

israeli cous cous, kale & saffron aioli

***Valentine's Day Chopped Salad**

*romaine, cranberries, candied pecans, garbonzo beans,
bleu cheese, carrots & house french dressing*

2nd Course- Intermezzo *Campari Sorbetto

3rd Course

Beef Tenderloin Wellington *8 oz tenderloin, yukon mashed & demi*

***14oz Bone-in "Super Prime" New York Strip** *pommes dauphinoise & green peppercorn sauce*

***Rock & Hill Wagyu Farm 5 oz New York Strip & Scallop** *asiago yukon gold potato risotto & demi*

Lobster Crusted 10oz "Super Prime" Ribeye Heart *Yukon gold mashed potatoes & demi*

Brioche Crusted Rack of Lamb *"guard of honor" full rack, gratin garlic chive duchess potatoes*

***Seafood Trio Saint-Jacques** *gratin yukon mashed, lobster, shrimp & scallop with asiago cream sauce*

Crab Stuffed Mediterranean Seabass *loup de mer, asiago risotto & lemon butter sauce*

African Lobster Tail...\$20 or Jumbo Sea Scallop...\$8 (added to entrée)

4th Course

Rosa Dame Cake

genoise, raspberry, macaron cake & marzipan

Luxardo Cherry Goopy Butter Cake

with vanilla ice cream

***Coffee Rum Parfait**

creamy frozen souffle with notes of rum & chocolate

Velvety Chocolate Mousse

chocolate mousse on top of a fudge brownie

Optional Wine Pairing \$35 pp (4oz each)

Piper Heidsieck, Brut Cuvee (WS#95)

White Wines (choose one)

2020 Hill & Hobbs, Dry Reisling, Finger Lake (WE96)

2021 Caymus Mer Soleil Res. Ca Chardonnay

2022 Pahlmeyer Jayson, Napa, Sauv. Blanc

Red Wines (choose one)

2019 BV George de Latour (JW 100pt wine of the yr)

2021 Chappellet Mountain Cuvee

2023 Ratti Barbera d'asti (WS#47)

**available gluten free/ no splitting*

we impose a 3% surcharge on all card transaction which is not greater than our cost of acceptance