

## VALENTINE'S DAY MENU

### APPETIZERS

(PLEASE SELECT ONE)

SMOKED COBIA AND SMOKED SALMON

SEARED PEPPERCORN TUNA WITH WASABI AND GINGER

LOBSTER BISQUE

SHRIMP COCKTAIL (ADDITIONAL \$6.00)

CRAB COCKTAIL (ADDITIONAL \$6.00)

CRAB BRÛLÉE

LOBSTER MAC AND CHEESE

PAN SEARED FOIE GRAS ON TOASTED BROICHE W/FIG TART

### ENTRÉES

(PLEASE SELECT ONE)

PORCINI MUSHROOM ENCRUSTED JAIL ISLAND SALMON

*Bearnaise sauce*

STUFFED SHRIMP WITH CRAB MEAT

*Lobster Sauce*

ROASTED DUCK WITH WILD RICE

*Salerno blood orange sauce*

VEAL MEDALALIONS SAUTEED WITH CRABMEAT AND ASPARAGUS

*Demi glace cognac cream*

HAZELNUT ENCRUSTED NEW ZEALAND RACK OF LAMB

*Mint pesto and lamb jus*

GRILLED FILET MIGNON

*Swiss chard, wine demi sauce*

6 OZ FILET MIGNON AND 6 OZ LOBSTER TAIL

ALL ENTRÉES SERVED WITH CHEF'S POTATO AND VEGETABLE OF THE DAY

**\$62 per person**

price does not include tax and gratuity

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### DESSERTS

SEASONAL COBBLER

CHEESECAKE

KEY LIME PIE

VANILLA CRÈME BRÛLÉE