



Valentines Menu \$95

Amuse Bouche

BLUEPOINT OYSTER

Smoked Whipped Cream, Applewood Bacon



First Course

Choice of

LOBSTER AND MOZZARELLA SALAD

Frisée, Fennel Cream, Raspberry Vinaigrette

RAINBOW BEET SALAD

Aged Goat Cheese Brûlée, Bourbon Vanilla Oil, Champagne Dressing



Second Course

Choice of

SEAFOOD CHOWDER

House made Crouton and Chives, Espelette Pepper

ARUGULA RISOTTO

Sautéed Oyster Mushrooms, Jambon du Bayonne



Third Course

Choice of

ROASTED LAMB LOIN

Herb Crusted Lamb Loin, Mélange of Vegetables, Apricot-Piquillo Pepper Demi-Glace

SEARED CHILEAN SEABASS

Organic Quinoa, Heart of Palm, Pickled Watermelon Radish, Soy Brown Butter Sauce



Dessert

Choice of

HEAVEN ON EARTH

Vanilla Angel Food Cake, Braised Ginger Strawberries, Pistachio Gelato, Chocolate Crumble

CHOCOLATE INFATUATION

Chocolate Terrine, Devil's Food Chocolate Cake, Chocolate Mousse,
Passion Fruit Gelée, Framboise Cream Anglaise

Parties of 6 or more are subject to a 20% service charge and applicable tax.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness