

# Valentine's Menu

**\$49 PER PERSON - 3 COURSE MENU**

**AVAILABLE 5-8 PM | FRI 2/12 | SAT 2/13 | SUN 2/14**

## APPETIZERS

### Butternut & Hubbard Squash Soup

Made with winter squash, shallot, apple, vegetable bouillon and fresh cream

### French Onion Soup

Made with caramelized onions, fresh herbs, beef bouillon, toasted bread & Gruyere cheese

### Romaine Caesar Salad

Made with romaine lettuce hearts, roasted garlic dressing, Parmeggiano, croutons

### Strawberry & Almond Salad

Made with mixed lettuces, black currant-balsamic vinaigrette, goat cheese, pomegranate, strawberry, almond

### Scallop Rumaki

Bacon wrapped sea scallops, water chestnut, raspberry-Dijon glaze, horseradish sauce

### Lobster & Crab Rangoon

Crispy wonton wrapped lobster, crab, cream cheese and scallion with sweet & sour sauce



## ENTRÉES

### Wild Halibut Fillet Topped with Lobster & Crab Imperial

Sautéed halibut fillet with beurre blanc, crispy Yukon potato and julienne vegetables

### Twin Maryland Style Crab Cakes

Cast iron cooked crab cakes with honey-red pepper coulis, crispy Yukon potato and julienne vegetables

### Chicken with Lobster "Oscar"

Pan-seared chicken breast with béarnaise sauce, crispy Yukon potato and grilled asparagus

### Prime NY Strip Forrestier

Hand cut Prime steak with madeira sauce, sautéed wild mushrooms, potato puree and grilled asparagus

### Beef Tenderloin au Poivre

Peppercorn crusted filet medallions with cognac cream sauce, potato puree & grilled asparagus



## DESSERTS

### Dark Chocolate Terrine

Served with crème anglaise, crème chantilly and varied tasting sauces

### Berry Cheesecake

Graham cracker crust, crème chantilly, berry coulis

### Crème Brûlée

Served ice cold with torched sugar crust and fresh raspberry

### Baked Alaska

Dark chocolate brownie base, vanilla ice cream, strawberry ice cream, Italian meringue & crème anglaise

### Bread Pudding

Warm brioche and cinnamon bread pudding with Tahitian vanilla sauce