

VALENTINES MENU

*Appetizers*

**Potato Leek Soup**

Sweet potato, plantain and bacon croquette garnish

**Short Ribs**

Slow cooked braised beef served over cauliflower puree  
Finished with a fig demi and honey thyme drizzle

**Truffle Burrata**

Arugula, tomatoes confit, crostini, basil and balsamic glaze

**Tuna Ceviche**

Ahi tuna, jalapeño, tomatoes marinated in a Citrus vinaigrette

**Shrimp Cocktail**

Three colossal chilled shrimp with house-made cocktail sauce  
(+5.00)

*Entrée's*

**Beef Wellington**

Delicately prepared filet mignon with mushroom duxelle and prosciutto wrapped in pastry dough  
Served over roasted garlic whipped potato and asparagus. Finished with a port wine reduction

**King Cut Boneless 16 oz Rib eye**

Served with whipped purple potatoes and creamed spinach  
Finished with rosemary compound butter  
Add lobster tail (+25.00)      Add snow crab claws (+25.00)

**Lamb Tenderloin**

Encrusted with chili and cocoa. Pan seared and served over wild rice  
Drizzled with black cherry gastrique

**Day Boat Scallops**

Pan Seared and served over a mashed potatoes  
Finished with a truffle cream sauce

**Chicken Basilico**

French cut breast topped with tomatoes confit, artichokes, and roasted garlic  
Served over creamy polenta. Finished with balsamic glaze

**Lobster Ravioli**

Smoked bacon, shallots and tomatoes with a touch of sherry cream sauce

*Dessert*

**Chocolate Decadence**

Chocolate soufflé, chocolate covered strawberry, and kahlua chocolate shake

**Tartufo**

Chocolate and vanilla ice cream with raspberry ripple center

**Crème Brule**

Served with Grand Marnier Chantilly cream

**Mascarpone Cheesecake**

Silky smooth New York tribute  
Topped with graham cracker crumble