

VALENTINE'S DAY

APPETIZER COURSE

CHILI SCENTED SHRIMP COCKTAIL

Cocktail Sauce, XO Sauce, Thai Herbs

ROASTED PEPPER TORTELLONI

Burratini, Tri Color Pepper Confit, English Peas,
Red Pepper Cream

JUMBO LUMP CRAB LOUIE COCKTAIL

Bacon, Egg, Chives, Cucumber, Tomato,
Old Bay Potato Chips

SEARED DIVER SEA SCALLOP

Foie Gras Risotto, Sweet Onion Jam,
Pomegranate Crema

SEARED RARE BEEF CARPACCIO

White Asparagus, Roasted Beets, Black Truffle,
Goat Cheese Croquettes

SPICY TUNA & SALMON ON CRISPY RICE

Rainbow Tobikko, Masago Mayo, Soy Reduction



SOUP OR SALAD COURSE

CAULIFLOWER SOUP

Pepper Confit, American Caviar

BABY GEM CAESAR

Roasted Tomatoes, Parmesan Crostini,
Caesar Dressing

LOBSTER BISQUE

Tarragon, Shrimp Salsa

MOSHULU WEDGE

Bacon, Tomatoes, Cucumbers, Crispy Shallots,
Blue Cheese Dressing



ENTREE COURSE

LOBSTER STUFFED CHICKEN BREAST

Prosciutto Wrapped, Potato Gratin,
Red Brussels Sprouts, Rosemary Jus

MOROCCAN SPICED LAMB LOIN

Sweet Potato Gnocchi, Ruby Chard,
Port Soaked Dried Cherries, Harissa Lamb Sauce

MISO GLAZED CHILEAN SEA BASS

Shrimp Fried Rice, Shanghai Tips,
Roasted Shiitakes, Sesame Miso Butter

CENTER CUT FILET MIGNON BEEF WELLINGTON

Black Truffles, Fingerling Potatoes, Baby Carrots,
Pearl Onions, Red Wine Sauce

SWORDFISH OSCAR SURF & TURF

Beef Short Rib, Crab, Potato Puree,
Asparagus, Béarnaise Aioli

SEARED FLORIDA RED SNAPPER

Sunchoke Puree, Spaghetti Squash,
Crispy Red Onions, Brandy Lobster Sauce



DESSERT

PASTRY CHEF'S TRIO

Chocolate Decadence Cake
Red Velvet Macaron
Strawberry and Pistachio Mousse Torte

125. PER PERSON

Prices do not include beverages, tax or gratuity. 20% Gratuity will be added for the Holiday.

Vegetarian Options Available Upon Request