

HAPPY
Valentine's
DAY

Starters

Wagyu Carpaccio

Thinly sliced Wagyu beef | Sturgeon caviar | Champagne sabayon | Preserved lemon oil | Micro arugula

Strawberry Arugula Salad

Baby arugula & frisée blend | Sliced strawberries | Toasted almonds | Goat cheese mousse | Prosciutto crisp | Sweet dijon champagne vinaigrette

Charbroiled Oysters

Blue point oysters | Parmesan blend cheese | Bacon crumbs | Lemon & tabasco

Lobster Corn Chowder

New England style | north Atlantic lobster | aromatic herbs | parmesan croutons

Entrees

Bison Striploin

Rosemary garlic basted | Bone marrow butter | Aged balsamic | Truffle mash potatoes | Roasted broccolini

Lobster Beurre Blanc

Butter poached lobster | Tarragon beurre Blanc | Tagliatelle pasta | French beans

Filet & Shrimp

7oz prime filet | Bronzed tiger shrimp | Truffle foyot sauce | Crispy shallots | Truffle mash potatoes | Asparagus

Chicken Chasseur

Airline chicken breast | Mushroom blend | Cognac herb tomato demi | Roasted potatoes

Dover Sole

Pan sauteed dover sole | Champagne cream | Chives | Sturgeon caviar | Roasted potatoes | French beans

Pork Chop Tomahawk

Grilled dry age pork chop | Cherry pepper glaze | Fried polenta | Micro basil | Truffle mash potatoes | French beans

Desserts

Red Velvet Cake

Velvet cocoa cake | Vanilla cream | Chocolate shavings

Coconut Crème Brulee

Silky Coconut custard | Vanilla bean | Sugar crust

Dark Chocolate

Warm chocolate fondant | Raspberry coulis | Mascarpone chantilly



Menu pricing with out add ons is \$115 per person.
20% gratuity, tax, & a 3% processing fee
will be added to all checks

