

Valentine's Day Menu

February 14th

3 Course \$75
per person

APPETIZER *Choice of*

FILET MIGNON MEATBALLS Tender Bites, Spicy Pink Vodka Sauce, Aged Parmesan (GF)

TRUFFLE WHIPPED RICOTTA Honey, Walnuts, Herbs, Toasted Focaccia

BEEF WELLINGTON BITES Tender Short Rib, Puff Pastry, Creamy Mushroom Sauce, Aged Parmesan

VDAY SOUP Creamy Tomato Bisque, Homemade Herb Croutons, Drizzle of Herb Oil

TUNA CRISPY RICE Crispy Rice Cakes, Spicy Kewpie Mayo, Soyaki Sauce, Sesame

DOUBLE CUT MAPLE BACON Thick cut bacon, black pepper maple glaze (GF)

VDAY SALAD Mixed Greens, Strawberries, Walnuts, Goat Cheese, Fennel, Balsamic Vinaigrette (GF)

MAINE SEASONAL OYSTERS 6PCS horseradish cocktail sauce - berry mignonette - hot sauce

SHRIMP COCKTAIL 3PCS

MAIN COURSE *Choice of*

STUFFED CHICKEN (GF)

Chicken Breast, Four Cheeses
Spinach & Tomato Mix, Wrapped
In Crispy Bacon, Cilantro Lime
Rice, Chimichurri Sauce

20 LAYER LASAGNA

Slow Braised Short Rib
Bechamel, Trio Italian Cheeses
Fresh Herbs, Natural Au Jus and
Red Wine Reduction

PASTA & LOBSTER

Heart Shaped Four Cheese
Ravioli, Silky Pink Tomato Sauce
Butter Poached Lobster Tail
Grilled Asparagus

FILET MIGNON (GF)

Center Cut Filet Mignon Set Atop
Crispy Potato Cake, Two
Blackened Tiger Shrimp, Creamy
Cognac Peppercorn Sauce

BRANZINO

Pan-seared branzino, nestled over
herbed vegetable couscous
homemade chimichurri

SWORDFISH AU POIVRE (GF)

Pink Peppercorn Crusted
Set Atop Five Grain Mix,
French Brandy-shallot infused
cream sauce

PORK SHANK OSSO BUCO (GF)

Slow Braised Fall Of The Bone
Mushroom and Caramelized
Onion Risotto, Natural Au Jus

DRY AGED NEW YORK STRIP (GF)

Aged In House 30 Days
Grilled, Served With
Cacio & Pepe Sauce

DESSERT *Choice of*

COCONUT TRES LECHES

Rich & Moist Sponge Cake
Soaked In Blend Of Milks
Topped with Coconut Flakes

CARAMEL BROWNIE CHEESECAKE

Creamy Cheesecake, Carmel Swirl
Chunks of Chocolate Brownie

RICE BRÛLÉE (GF)

Creamy Rice Pudding Topped
With A Crisp Caramelized
Sugar Top

COFFEE & TEA