

Valentine's Day 2017



Antipasti

Choice of:

Lobster and Crab Stuffed Mushrooms

Baby Portobello, Maine Lobster Stuffing, Sauce Béarnaise

Lollypop Lamb Chops

Seared Colorado Chops, Minted Lamb Jus, Dried Cherries, Celery Root Puree

Pan Seared Scallops

Sweet Sea Scallops Roasted Corn & Pancetta Cream, Microgreens

Hearts Of Romaine

Romaine Hearts, Truffled Caesar Dressing, Shave Parmesan, Croutons

Piatti Principali

Choice of:

Bone In Filet

*14 oz. Chargrilled Filet, Lyonnaise Potatoes, Asparagus Hollandaise,
House Steak Sauce*

Lobster and Shrimp Capellini

Maine Lobster Tail, Black Tiger Shrimp, Served Fra Diavolo or Aglio Olio

Sole Francaise

*Egg Battered Fresh Filet Of Sole, , Sautéed With Lemon, Basil, Olive Oil, Capers,
Capellini Romano*

Dessert

Choice of:

Black & White Mousse Cake

Dark Chocolate & White Chocolate Layer Cake With Chocolate Mousse Filling

Bread Pudding

Coconut, Chocolate, Pecan, Bread Pudding with Tahitian Vanilla Bean Gelato

*This prefix menu will be offered along with our regular dinner menu
69 per person/129 per couple, excludes beverage, tax and gratuity*

