



VALENTINE'S DAY DINNER

Thursday, February 14, 5:00pm - 9:30pm

\$49 per person (plus tax and gratuity) | Reservations Required

RAW BAR DISPLAY

Gulf Shrimp · Oysters and Clams on the Half Shell · Smoked Salmon
Cruité Platter · Artisan Cheese Display

FIRST COURSE

BUTTERNUT SQUASH AND BRUSSEL SPROUT LEAF CHOWDER

Crème Fraîche · Smoked Sea Salt

SECOND COURSE | CHOOSE ONE

BEEF MEDALLION MELANGE*

Cabernet Reduction · Dijon Maître d'Hôtel Butter · Balsamic Onion and
Bleu Cheese · Sweet Potato · Parsnip

RED SNAPPER FILET*

Kumquat · Honey Comb · Rosemary · Chlorophyll Mashed · Beet

EGGPLANT LASAGNA*

Saffron Ricotta · Herb Pesto Risotto

THIRD COURSE

CHOCOLATE

Decadent Chocolate Cake · Hazelnut Mousse · Espresso

*Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.