

VALENTINE'S DAY



SOUPS AND SALADS

LOBSTER BISQUE

OUR TRADITIONAL RECIPE WITH A SPLASH OF SHERRY

CREAM OF ASPARAGUS

GARNISHED WITH ASPARAGUS TIPS AND LACED WITH ESSENCE OF TRUFFLE

ORGANIC TENDER GARDEN GREENS

SPRINKLED WITH SWEET WHITE BALSAMIC AND RASPBERRY VINAIGRETTE

BABY SPINACH SALAD

TOPPED WITH PARMESAN CRISPS AND A WARM COB-SMOKED BACON DRESSING

INTERMEZZO

LEMON SORBET WITH CHAMPAGNE

CUPID'S CREATIONS

***HERB CRUSTED RACK OF LAMB**

SERVED WITH GRILLED ASPARAGUS, PINE NUT MASHED POTATOES AND DRIZZLED WITH A CRANBERRY-MINT REDUCTION

***PAN SEARED TENDERLOIN OF BEEF**

ON A GRILLED PORTOBELLO MUSHROOM WITH FOIE GRAS ROASTED BLISS POTATOES, HARICOT VERT AND A SWEET PORT DEMI GLACE

OVEN ROASTED FILET OF ATLANTIC SALMON

OVER BASMATI RICE AND BABY VEGETABLES DRIZZLED WITH A ROASTED TOMATO COULIS

SLOW ROASTED CORNISH GAME HEN

SERVED OVER TRUFFLED POLENTA, DRIED APRICOT AND CRANBERRIES WITH PETITE SQUASHES

MAINE LOBSTER

SERVED ON A BED OF BASMATI RICE, GARDEN VEGETABLES AND A LEMON LIME CORAL BUTTER SAUCE
ADDITIONAL \$10

GRAND FINALE

SWEETHEART DESSERT CREATION

\$65.00 per person,
tax, gratuity and alcoholic beverages additional.

* Denotes raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.