

VALENTINE'S DAY MENU

APPETIZER

OYSTER SELECTION
SELECTED COLD WATER OYSTERS ON THE HALF SHELL. SHERRY VINEGAR MIGNONETTE. DICED CUCUMBER AND RED BELL PEPPER

TRUFFLE INFUSED HOUSE MADE FETTUCCINE
DECADENT PARMESAN CREAM SAUCE WITH CRIMINI & PORCINI MUSHROOMS

TUNA TARTAR WONTON
AAA BLUE FIN TUNA TOSSED WITH MANGO, PINEAPPLE, AVOCADO, & SCALLIONS TOSSED WITH PONZU AND GOGUCHANG

SOUP

CREAMY LOBSTER BISQUE

CURRIED CREAM OF CARROT AND CAULIFLOWER

SALAD

MESCLUN GREEN SALAD, BLOOD ORANGE, PINEAPPLE, CANDIED ALMONDS, WHITE WINE-
BLOOD ORANGE VINAIGRETTE

ARUGULA, STRAWBERRIES, GOAT CHEESE, SHAVED DARK CHOCOLATE, BALSAMIC VINAIGRETTE

MAIN COURSE

BACON WRAPPED FILET MIGNON, GORGONZOLA CREAM SAUCE, FRIZZLED ONIONS,
TRUFFLED WHIPPED POTATO

BONELESS CHICKEN BREAST STUFFED WITH A MIXTURE OF RICOTTA, PROVOLONE, AND
SPINACH, PAN JUS WITH SUN-DRIED TOMATO, GARLIC & BASIL, WITH FRESH HOUSE
MADE FETTUCCINE IN ALFREDO SAUCE

PISTACHIO CRUSTED BRANZINO, TOMATO -COCONUT MASALA SAUCE, SEASONED YUKON
GOLD HASH, FIRE ROAST SQUASH

NEW YORK STRIP OSCAR
WOOD-FIRE GRILLED PRIME DRY AGED NEW YORK STRIP TOPPED WITH CRAB MEAT,
FINISHED WITH TOMATO BEARNAISE SAUCE,
SAUTÉED VEGETABLES AND TRUFFLE WHIPPED POTATOES

HOUSEMAD TRUFFLE FETTUCCINE, ROASTED GARLIC, SAUTÉED SPINACH, CRIMINI
MUSHROOMS AND PORCINI MUSHROOMS, TRUFFLE CREAM SAUCE OR WITHOUT
CHICKEN

DESSERT

RICH CHOCOLATE POT DE CRÈME

CRÈME BRÛLÉE

CHOCOLATE CROISSANT BREAD PUDDING

NEW YORK CHEESE CAKE WITH MACERATED STRAWBERRIES

REESES PEANUT BUTTER CHEESE CAKE

MAKE YOUR OWN SMORES FOR 2

3 COURSES - \$76 PP (CHOICE OF (1 FROM) APP, SOUP OR SALAD,

MAIN COURSE AND DESSERT

4 COURSES \$88PP (2 FROM APPETIZER, SOUP OR SALAD), MAIN

COURSE AND DESSERT

ALL 5 COURSE \$95

