

## VALENTINE'S DAY

\$110 PER COUPLE \*TAX AND 18% GRATUITY  
NOT INCLUDED

First Course

**Lobster Bisque**

Chunks of Lobster, Sherry, Lemon Grass

Or

**Artisan Greens**

Dried cranberries, Bay Scallops, Heirloom Tomatoes, Goat Cheese  
Brulee, Organic Wild Raspberry Champagne Drizzle

Second Course

**Herbed crusted Chilean sea bass**

Jumbo lump Crab Fondue, Pan Roasted Asparagus, Roasted Tomato  
Jasmine

Or

**Charred Filet of Beef**

Yukon Potato Puree, Shiitake Mushrooms, French Beans, Pink  
Peppercorn Sauce

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**Oven Roasted Long Island Duck**

Stuffed Zucchini with Macaroni and Cheese, Asparagus, Carrots,  
Black Currant Demi

Third Course

**White Chocolate Swan**

Dark Cherry Chocolate Mousse, Organic Berries



Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness