

# Parkers' Lighthouse®

## Valentine's Day

### APPETIZER

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*Your Choice of Chandon By the Bay Sparkling Wine or Whispering Angel Rosé*

#### **New England Clam Chowder**

Housemade Herb Cracker

#### **Oysters on the Half Shell**

Mignonette, Classic Cocktail Sauce

#### **Lobster & Shrimp Taquitos**

Avocado Puree, Salsa Verde, Lime Cream, Tomato, Micro Cilantro

#### **Jumbo Shrimp Cocktail**

Classic Cocktail Sauce

#### **Tokyo Chopped Salad**

Iceberg Lettuce, Napa Cabbage, Yuzu Kosho Vinaigrette, Cucumber, Carrot, Watermelon Radish, Jalapeno, Snow Peas, Scallions, Tentsuyu Egg, Furikake

### ENTRÉE

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#### **Braised Beef Short Rib Stroganoff**

Fresh Pappardelle Pasta, Wild Mushrooms, Caramelized Onions, Peppercorn Cream  
*Trivento Malbec*

#### **Chilean Seabass**

Miso Mirin Glaze, Asian Vegetables, Steamed White Rice  
*7 Daughters Moscato*

#### **Seafood Linguine**

Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato  
*Hess Chardonnay*

#### **Yucatan Free Range Half Chicken**

Poblano Cream Corn, Cotija Cheese, Yukon Gold Mashed Potatoes, Guajillo Chimichurri  
*Justin Cabernet Sauvignon*

#### **Seared Ahi Tuna Nicoise**

Arugula, Fingerling Potatoes, Haricot Verts, Kalamata Olives, Cherry Tomatoes, Egg, Croutons, Lemon Honey Vinaigrette  
*Babich Sauvignon Blanc*

#### **Mesquite Grilled Salmon**

Garlic Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette  
*J Pinot Noir*

#### **New York Strip Steak, 14 oz.**

Yukon Gold Mashed Potatoes, Asparagus, Cognac Cream  
Add 6 oz. Lobster Tail for additional \$35  
*Opolo Zinfandel*

#### **Pan Seared Australian Barramundi**

Whipped Sweet Potatoes, Brown Butter Sage Sauce, Toasted Pecans, Sliced Grapes, Micro Greens  
*Babich Sauvignon Blanc*

### DESSERT

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*Your Choice of a Glass of Terra d'Oro Port Wine or a Cappuccino or Espresso*

#### **Trio of Fresh Fruit Sorbets**

#### **Crème Brûlée**

Fresh Berries

#### **New York Cheesecake**

Raspberry Coulis

#### **Warm Chocolate Brownie Custard**

Banana Rum Caramel, Chocolate Sauce, French Vanilla Ice Cream, Toasted Walnuts

**\$92 PER PERSON | OPTIONAL WINE PAIRING - \$45**

# Parkers' Lighthouse®

## *Valentine's Day*

### **PARKERS' SIGNATURE COCKTAILS 16.5**

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*Made with Fresh Seasonal Ingredients and Premium Spirits*

#### **Mango Mojito**

Parrot Bay Mango, Lime, Mint, Mango

#### **Lemon Cucumber Crush**

Ketel Cucumber Mint, Sweet & Sour, Simple Syrup, Lemonade

#### **Pomegranate Basil Smash**

Tito's, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

#### **Life's a Peach**

N°3 London Dry Gin, Ketel One Botanical Peach and Orange Blossom,  
Fresh Peach Puree, Sparkling Wine

#### **Tama-rita**

Volcan Blanco Smoke, Cointreau, Tamarind Syrup, Lime Juice, Salted Rim

#### **Pacific Sunset**

Grey Goose Essences Watermelon & Basil Fresh Watermelon,  
Basil, Lemon Juice

#### **Sailors Sea**

Parrot Bay Coconut, Midori, Peach Schnapps, Pineapple & Orange Juice

#### **Pink Hen**

Hennessy VSOP, Parrot Bay Coconut, Fresh Strawberry Puree, Lemon Juice, Cream

#### **Parkers' Ultimate Bloody Mary**

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive,  
Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime