



Valentine's Day Menu for Two

FIRST COURSE

Choice of One to Share

New England Clam Chowder

Housemade Herb Cracker

Crispy Brussels Sprouts

Yuzu Soy Glaze, Togarashi

Burrata Bruschetta

Slow-Roasted Roma Tomatoes, Grilled Ciabatta, Basil Pesto

SECOND COURSE

Choice of One Per Person

Filet Mignon, 7 oz.

Yukon Gold Mashed Potatoes, Steamed Asparagus, Cognac Cream Sauce

Add 6 oz. Lobster Tail for additional \$36

Crab Crusted Salmon

Yukon Gold Mashed Potatoes, Sauteed Broccolini, Lobster Cognac Cream

Seafood Linguine

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

Sesame Crusted Ahi Tuna

Steamed White Rice, Sunomono Salad, Kaiware, Sesame Vinaigrette, Wasabi Aioli

Roasted Half Chicken

Mushroom Duxelle Stuffing, Haricot Verts, Garlic Roasted Fingerling Potatoes, Truffle Chicken Demi

Roasted Cauliflower Steak

Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Orange Salsa

DESSERT

Choice of One to Share

Crème Brûlée

Fresh Berries

Warm Chocolate Brownie Custard

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

Trio of Fresh Fruit Sorbets

\$135 PER COUPLE

Includes a Glass of Sparkling Wine Per Person (21+) or Coffee, Tea & Soft Drinks