

Valentine’s Day Three Course Dinner Menu

Price of Each Entrée Includes Appetizer, Entrée & Dessert

Amour Noir Martini

wild strawberry vodka, godiva white chocolate liqueur, organic strawberry puree, belgian chocolate shavings 16

Starters

Silky Maine Lobster Bisque

topped with caviar crème fraiche, toasted herb brioche croutons, saffron oil & fresh chives
Recommended Wine Pairing.....Unshackled by Prisoner, Chardonnay, California \$16 glass

Fresh Burrata

oven roasted campari tomatoes, fresh basil, brioche toast, balsamic reduction, olive oil, fresh basil oil
Recommended Wine Pairing.....Saldo by Prisoner, 100% Chenin Blanc, California \$17 glass

Baby Gem Lettuce Caesar Salad

herbed brioche & aged parmesan crumbs, classic caesar dressing
Recommended Wine Pairing.....Harvey & Harriet, White Blend, California \$16 glass

Blue Fin Tuna Crudo gf

pomegranate seeds, blood orange, lemon zest, micro basil, organic extra virgin olive oil
Recommended Wine Pairing.....Cesari, Cento Filari Turbiano, Italy \$16 glass

Roasted Beets Salad gf

montrachet goat cheese, candied pecans, organic mache, black truffle vinaigrette & beet reduction
Recommended Wine Pairing..... Unshackled by Prisoner, Chardonnay, California \$16 glass

Chilled Colossal Blue Crab & Gulf Shrimp Cocktail gf

horseradish cocktail sauce & creamy dijonnaise
Recommended Wine Pairing.....Harvey & Harriet, White Blend, California \$16 glass

Filet Mignon Carpaccio

baby arugula, lemon dressing, shaved parmigiano reggiano, crispy shallots & fresh lemon zest
Recommended Wine Pairing.....Intercept, Pinot Noir, Santa Barbara, California \$17 glass

Thai Tuna Maki Roll gf

blue fin tuna, toasted macadamia nuts, jalapeno, japanese mayo, wasabi & pickled ginger
Recommended Wine Pairing..... Unshackled by Prisoner, Sauvignon Blanc, California \$15 glass

Coconut Shrimp Maki Roll gf

fresh chilled shrimp, toasted sweet coconut, avocado & spicy japanese mayo
Recommended Wine Pairing.....Woolpack, Sauvignon Blanc, New Zealand \$16 glass

Lobster Brioche

chilled maine lobster salad “new england” style on buttery toasted brioche points topped with saffron oil & chives
Recommended Wine Pairing..... Frank Family, Chardonnay, Carneros \$18 glass

“Oysters & Pearls” gf

chilled “good vibe” oysters topped with leche de tigre, trout caviar, togarashi, sambal & fresh cilantro
Recommended Wine Pairing.....Woolpack, Sauvignon Blanc, New Zealand \$16 glass

Entrees

Apricot Glazed Organic Free Range Half Chicken gf

white truffle pomme puree, sautéed haricots verts & truffle au jus.....72
Recommended Wine Pairing.....Cesari, Cento Filari Turbiano, Italy \$16 glass

Crab Encrusted Mediterranean Branzino

roasted butternut squash risotto, asparagus, tequila beurre blanc.....76
Recommended Wine Pairing..... Saldo by Prisoner, 100% Chenin Blanc, California \$17 glass

Lobster Risotto gf

fresh maine lobster, crabmeat, asparagus, shitake mushrooms, lobster cream sauce, pecorino, chives & saffron oil.....79
Recommended Wine Pairing..... Frank Family, Chardonnay, Carneros \$18 glass

Seared Colossal Maryland Crab Cakes

crispy herbed french fries, house coleslaw, lemon herb aioli.....88
Recommended Wine Pairing..... Unshackled by Prisoner, Chardonnay, California \$16 glass

Cabernet Braised Short Ribs & Maine Day Boat Scallops gf

over mascarpone polenta, herb roasted wild mushrooms, red wine reduction & chives.....94
Recommended Wine Pairing.....J.Lohr Tower Road, Petite Sirah, Paso Robles, California \$16 glass

Danish Blue Cheese Crusted Prime N.Y. Strip Steak gf

truffle parmesan fries, creamed baby spinach, brandy peppercorn cream sauce.....104
Recommended Wine Pairing.....Unshackled by Prisoner, Cabernet Sauvignon, California \$18 glass

“Surf & Turf” gf

peppercorn crusted chateaubriand & seared 8oz cold water lobster tail, white truffle pomme puree, roasted asparagus, porcini mushroom demi-glace & black truffle butter.....106
Recommended Wine Pairing.....Harvey & Harriet, Bordeaux Blend, San Luis Obispo, California \$17 glass

Desserts

Belgian Chocolate Torte gf Fresh Strawberry Cheesecake Coconut Crème Brulee gf

a suggested 22% gratuity will be added to all checks for your convenience