

# 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 18

## 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 *v***

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*

### **Blue Fin Tuna Crudo**

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 v***

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 *gf***

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"**

chilled east coast "good vibes" oysters topped with chilled vodka, crème fraiche & sevruga caviar  
*Recommended Wine Pairing.....Woolpack, Sauvignon Blanc, New Zealand \$16 glass*

## Entrees

### **Lobster Risotto**

fresh maine lobster, lump crabmeat, asparagus, shitake mushrooms, lobster cream sauce, pecorino, saffron oil.....86  
*Recommended Wine Pairing..... Frank Family, Chardonnay, Carneros \$18 glass*

### **Seared Colossal Maryland Crab Cakes**

crispy herbed french fries, house coleslaw, lemon herb aioli.....95

*Recommended Wine Pairing..... Unshackled by Prisoner, Chardonnay, California \$16 glass*

### **Braised All Natural Veal "Osso Buco"**

saffron scented creamy risotto, cherry tomatoes, aged pecorino & fresh chive oil.....96

*Recommended Wine Pairing.....Castello la Leccia, Chianti DOCG, Italy \$15 glass*

### **Apricot Glazed Organic Free Range Half Chicken *gf***

white truffle pomme puree, sautéed haricots verts & truffle au jus.....85

*Recommended Wine Pairing.....Cesari, Cento Filari Turbiano, Italy \$16 glass*

### **Crab Encrusted Black Sea Bass**

roasted parsnip puree, blistered cherry tomatoes, citrus caper beurre blanc.....98

*Recommended Wine Pairing..... Saldo by Prisoner, 100% Chenin Blanc, California \$17 glass*

### **Cabernet Braised Short Ribs & Maine Day Boat Scallops *gf***

over mascarpone polenta, herb roasted wild mushrooms, red wine reduction & chives.....105

*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.....125

*Recommended Wine Pairing.....Unshackled by Prisoner, Cabernet Sauvignon, California \$18 glass*

### **"Surf & Turf" *gf***

peppercorn crusted chateaubriand & seared cold water lobster tail, white truffle pomme puree,

roasted asparagus, porcini mushroom demi-glace & black truffle butter.....138

*Recommended Wine Pairing.....Harvey & Harriet, Bordeaux Blend, San Luis Obispo, California \$17 glass*

## Desserts

**Belgian Chocolate Torte**

**Fresh Strawberry Cheesecake**

**Coconut Crème Brûlée**

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