

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 Brulee

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