

VALENTINE'S DAY DINNER

FEBRUARY 14, 2026

ROMANTIC ELIXIRS

Love & Honor 18

Remy Martin 1738 Cognac, Cointreau Orange Liqueur, fresh-squeezed lemon juice & muddled strawberries

Love Potion Twenty-Six 20

The Botanist Gin, St Germain Elderflower Liqueur, fresh-squeezed lime juice & Prosecco over ice, garnished with an edible orchid.

PERFECT TO SHARE

Classic Mac & Cheese 15

a delicious blend of four cheeses & sweet cream baked to perfection

Skillet of Cornbread 11

freshly baked then topped with honey butter & Steen's Cane Syrup

FIRST COURSE

Prelude to LOVE ❤ A Sampling of Appetizers

Crab Remoulade & Fried Green Tomato | Southern Sweet Corn Beignet with Hot Honey
Grilled Herb-Crusted Lamb Chop | Baked Oyster Florentine

SOUTHERN RHAPSODY ❤ MAIN COURSES

(please select one)

Pan Roasted Grouper Filet

smoked tomato vinaigrette, scallion rice, sautéed spinach & sweet plantain

Shrimp & Catfish Coastal Catch

cornmeal crusted catfish & plump shrimp with garlicky broccoli, southern inspired collard green pesto rice and heritage tomato-okra sauce

Eastern Shore Lump Crab Cakes

perfectly seasoned lump crab, broccoli, southern-inspired collard pesto rice, remoulade

Honey-Kissed Southern Fried Chicken

golden fried chicken drizzled with hot honey and served with fluffy buttermilk biscuit, slow-cooked turkey collards and sweet potato gratin

Perfect Together Twin Lobster Tails

grilled asparagus, buttery-chive mashed potatoes, Bernaise sauce

Hearts on Fire Grilled Lamb Chops

harissa-honey glaze, charred baby carrots, Creole beans & rice

Things Are Getting Spicy Classic Creole Jambalaya

a spicy blend of chicken, shrimp, turkey Andouille sausage, vegetables and red rice - *also available as a vegan dish with plant-based "sausage" & BBQ jackfruit*

DESSERT

Ending on A Sweet Note ❤ Trio of Desserts

Pineapple Brown Sugar Bread Pudding | Red Velvet Heart | Chocolate Decadence

