

Valentine's Day Menu 2019



Join Us
February 14 - 16, 2019

First Course Options:

Crab Bisque, 10 | rich crab broth finished with double cream topped with fresh jumbo lump crabmeat

Roasted Cauliflower, 8 | with toasted pinenuts

Arugula Salad, 10 | organic arugula tossed with granny smith apples, pomegranate & crumbled feta served with white balsamic vinaigrette

Watercress Salad, 10 | organic watercress & frisée greens tossed with fresh avocado, mandarin oranges, and crumbled goat cheese

Mixed Greens, 8 | assorted mixed greens, fresh berries & candied pecans served with sherry vinaigrette

Second Course Options:

Oysters on the Half, 12 | six locally harvested oysters served with a red onion mignonette and cured lemon

Crab & Avocado Tian, 14 | lump crab & avocado napoleon garnished with baby greens & fresh chervil oil

Third Course Options:

All entrees are served with your choice of starch: saffron risotto, roasted garlic mashed potatoes, basmati rice

Cold Water Lobster Tail, 35 | 8 oz. butter poached lobster tail cooked to perfection {stuffed with crab imperial, add 8}

Grilled Rib-Eye Steak, 42 | 14 oz. grilled rib-eye steak served with caramelized shallot jus

Jumbo Lump Crab Cakes, 36 | fresh jumbo lump crab cakes served with a charred corn & cilantro salsa

Duck Breast, 28 | pan seared duck breast served with a port wine & cherry demi-glace

Vegetarian Option, 24 | parpadelle pasta tossed with a lemon basil pesto & wild mushrooms

Fourth Course Options:

Chocolate Covered Strawberries, 8 | four strawberries dipped in a rich dark chocolate

