

# Valentine's Day

## MENU

Prix Fixe Menu - \$80/Guest  
Wine Pairings - \$40/Guest

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### STARTERS

#### Lobster Bisque

Maine Lobster | Tobiko Creme Fraiche  
Joseph Drouhin Macon-Villages Chardonnay 2022

#### Point Judith Calamari

Cherry Peppers | Marinara | Sambal Aioli | Lemon  
Marco Felluga 'Collio' Pinot Grigio 2023

#### Caesar Salad

Romaine Lettuce | Parmesan | Crouton | Caesar Dressing  
Bucci Verdicchio 2022

#### Oysters Rockefeller

Ninigret Nectar Oysters | Anise Cream Sauce | Spinach | Parmesan  
Domaine Cherrier Sancerre 2023

#### French Onion Soup

Veal Stock | Gruyere | Provolone | Crostini  
Ken Wright Cellar Pinot Noir 2023

#### Burrata Salad

Luxardo Cherry | Cherry Tomato | Pickled Red Onion | Parmesan Crisp | Cherry Balsamic Vinaigrette  
Lucien Albrecht Brut Sparkling Rose NV

#### Jumbo Lump Crab Cake

Arugula Salad | Roasted Red Pepper Sauce  
Elena Walch Pinot Group 2023

### MAIN DISHES

#### Baked Stuffed Lobster

1.25 lb Maine Lobster | Crab & Shrimp Stuffing | Red Bliss Smashed Potato | Garlic Glazed Heri Coverts  
Patz & Hall Chardonnay 2021

#### 8 oz. Filet Mignon

Black Truffle Mashed Potato | Broccoli Rabe Cacio e Pepe | Demi-Glace | Herb Compound Butter  
Annabella Cabernet Sauvignon 2022

#### Shrimp alla Vodka

Ricotta Gnocchi | Vodka Cream Sauce | Colossal Shrimp | Cherry Tomato | Spinach  
Au Bon Climat Pinot Noir 2023

#### Ossobuco

Braised Veal Shank | Herb Polenta | Baby Carrot | Crispy Shallot | Jus  
Villa Antinori Super Tuscan 2021

#### Pan Seared Halibut

Citrus Chili Glaze | Coconut Rice | Bok Choy | Mushroom | Mango Salsa  
Dr. Loosen 'Red Slate' Dry Riesling 2022

#### Duck Breast

Cauliflower & Leek Puree | Herb Roasted Fingerling | Frisee Salad | Lingonberry Reduction  
Elena Walch Lagrein 2022

#### 14 oz. New York Strip Au Poivre

Black Truffle Mashed Potato | Broccoli Rabe Cacio e Pepe | Pink Peppercorn Cognac Cream Sauce  
Vietti Langhe Nebbiolo 2021

#### Tabbouleh Grain Bowl

Red Quinoa | Tzatziki | Pomegranate Arils | Fresh Mint | Sumac | Pomegranate Dressing | Pita Bread Crouton  
Bernard Magrez 'L'Aurore' Colombard 2021

### DESSERTS

#### Red Velvet Creme Brulee

Red Velvet Custard | White Chocolate Butter Biscotti  
Charles Krug Zinfandel Dessert Wine Lot XXI

#### Chocolate Covered Strawberry Cheesecake

Strawberry Cheesecake | Chocolate Ganache | Whipped Cream | Chocolate Covered Strawberry  
Broadbent Malmsey Madeira 10 Year Old

#### Cupid's Cloud

Raspberry Coulis | Raspberry Mousse | Berry Tuille | Fresh Raspberry  
Chateau Clos Haut-Peyraguey Sauternes 2017

#### Black Forest Cuddle Cake

Chocolate Cake | Chocolate Ganache | Cherry Mousse | Chopped Cherry  
Alvear Pedro Ximenez Sherry