

Valentine's Day

MENU

Prix Fixe Menu - \$85/Guest

Wine Pairings - \$40/Guest

STARTERS

Lobster Bisque

Maine Lobster | Tobiko Creme Fraiche
Joseph Drouhin Macon-Villages Chardonnay 2023

Point Judith Calamari

Cherry Pepper | Sambal Aioli | Marinara
Marco Felluga 'Collio' Pinot Grigio 2024

Caesar Salad

Romaine | Parmesan | Garlic Croutons
Clos Henri Otira Sauvignon Blanc 2024

Oysters Rockefeller

Ninigret Nectar Oyster | Pernod Cream Sauce | Spinach | Parmesan
Grand Fossil Sancerre 2024

French Onion Soup

Veal Stock | Gruyere | Provolone | Crostini
Adelsheim Pinot Noir 2023

Poached Pear Salad

Mixed Greens | Anjou Pear | Candied Walnut | Manchego Cheese | Champagne Vinaigrette
Nicolas Feuillate Champagne

MAIN DISHES

Baked Stuffed Lobster

1.25 lb Maine Lobster | Crab & Shrimp Stuffing | Red Bliss Shamshed Potato | Garlic Glazed Haricot Verts
Calera Central Coast Chardonnay 2022

8 oz. Filet Mignon

Roasted Garlic Mashed Potato | Broccoli Rabe Cacio e Pepe | Red Wine Demi-Glace
Annabella Cabernet Sauvignon 2022

Shrimp & Clams ala Vodka

Ricotta Gnocchi | Littleneck Clams | Colossal Shrimp | Sundried Tomato | Spinach
Au Bon Climat Pinot Noir 2023

Bourbon Braised Short Rib

Mashed Parsnip | Honey Glazed Carrot | Crispy Root Vegetable | Rosemary Jus
Villa Antinori Super Tuscan 2022

Pan Seared Halibut

Citrus Chili Glaze | Coriander Rice | Bok Choy | Baby Carrot | Coconut Curry Sauce | Mango Salsa
Royal Tokaji Dry Furmint 2021

12 oz. New York Strip Au Poivre

Roasted Garlic Mashed Potato | Broccoli Rabe Cacio e Pepe | Pink Peppercorn Au Poivre
Routestock Cabernet Sauvignon 2023

New Zealand Rack of Lamb

Napa Valley Crust | Red Bliss Potato | Garlic Glazed Haricot Verts
E. Guigal Cote du Rhone 2017

Vegetarian Risotto

Butternut Squash Risotto | Shaved Brussels Sprouts | Mushroom | Pecorino Romano | Barrel Aged Saba
Fontanafredda Barbera d'Alba 2016

DESSERTS

Vanilla Bean Espresso Creme Brulee

Vanilla & Espresso Bean Custard | Caramelized Sugar | Salted Caramel Drizzle
Taylor Fladgate 20 Year Tawny Port

Chocolate Covered Strawberry Cheesecake

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

Cupid's Cloud

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

Peanut Butter Cuddle Cake

Chocolate Cake | Chocolate Ganache | Peanut Butter Mousse | Toasted Peanut Brittle
Gerard Bertrand Banyuls 2018