

Valentine's Day 2023

First Course

Lobster Bisque

Or

Lemon Ricotta and Basil Arancini

Second Course

Strawberry Spinach Salad with Candied Pecans and Smoked Blue Cheese

Third Course

Your choice of

Duck Breast

*Seared Duck Breast with a Blackberry Port Reduction
Served with Green Bean Amandine and Herbed Goat Cheese Polenta*

Steak Au Poivre

*Prime New York Strip Loin, Seared to Perfection and Topped with a
Classic Peppercorn Cream Sauce
Served with Roasted Broccolini and Roasted Yukon Gold Potatoes*

Grass Fed New Zealand Lamb Chops

*Flavorful Lamb Chops Drizzled with a Rich Red Wine Demi Glace
Served over Roasted Garlic Mashed Potatoes and Roasted Asparagus*

Mediterranean Swordfish

*Seared Swordfish Steak,
Topped with a Feta Tomato and Roasted Garlic Tapenade
Served with Risotto and Sautéed Baby Bok Choy*

Stuffed Butternut Squash

*Roasted Butternut Squash Filled with Quinoa, Chickpeas and Kale
Topped with Feta Cheese*

Desserts

Chocolate Trilogy Cake Or Red Velvet Cake

Includes a Complimentary Glass of Champagne

\$79.95 + Tax and Gratuity

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.