

## Valentine's Day - February 14, 2016

3 Courses + Amuse Bouche  
\$85 pp (**NOT** including Tax or Gratuity)

### CONVERSATION STARTERS

(Choice of One)

#### \*Lobster Cocktail

dish Remoulade Sauce – Butter Lettuce - Celery

#### \*Cauliflower Risotto

Cauliflower – Leeks – Shallots – Walnut Basil Pesto – Mascarpone – Romano & Parmesan

#### \*Salad of Butter Lettuce

Candied Pecans – Gorgonzola – Dried Cherries – Lemon Champagne Vinaigrette

#### \*Chicken or Vegetable Potstickers

Ginger Hibiscus Broth

#### \*Shaved Brussel Sprout Salad

Warm Mustard Vinaigrette – Shaved Pecorino Cheese – Pomegranite Seeds

#### \*Smoked Tomato Bisque

Crab Salad and Jalapeno Crema

### ENTRÉE'S

(Choice of One)

#### \*Bourbon Smoked Black Pepper Rubbed Brandt Farms Beef Tenderloin

Crab Cake - Rustic Smashed Yukon Gold Potatoes with Caramelized Shallots - Asparagus -  
Red Wine Demi Glace Reduction -Hollandaise

#### \*Beer Braised Short Ribs

Smashed Potatoes – Carrots – Celery – Horseradish Cream

#### \*Seasonal Fish

Corn, Zucchini, Mushrooms & Tomatoes in Corn Brown Butter Sauce - Corn Froth

#### \*Hazelnut Crusted Jumbo Scallops

Parsnip Puree – Sauteed Shaved Brussel Sprouts with Apple and Bacon – Apple Gastrique

#### \*Zucchini Rollatini –

Sunflower Seed Risotto – Zucchini – Sun Dried Tomatoes – Mushrooms – Roasted Red  
Pepper & Sun Dried Tomato Coulis

#### \* Balsamic Glazed Lamb Chops

Greek Salad: Cucumbers, Feta, Baby Heirloom Tomatoes and Orzo

### DESSERT

(Choice of One)

A Variety of Desserts will be available