

Saint Valentine's Day 2020

Friday February 14th Starting at 5 PM
Four Course Prix Fixe* Menu



Appetizers

"GF" Oysters on the half shell

Citron minuet- cocktail sauce- fresh lemon

Scallops Casino

Bacon lardons- maple crumbs- butter- parsley

Baked Brie

Toasted cranberry walnut bread- berry jam

Mushroom Bruschetta

Whipped garlic herb cheese- basil puree- fried egg

"GF" Grilled Lamb Chop

Sweet potato gratin- shallot & dijon vinaigrette

Salad or Soup

Seafood Chowder

Garlic herb crouton

"GF" Boston Bibb Salad

Cucumbers- carrots- red onion- goat cheese- candied walnuts- Radish- pomegranate vin

Entrees

"GF" Organic Airline Chicken Breast

Parmesan risotto- broccolini- herb butter

Twin Stuffed Lobster Tails

Savory crab stuffing- sauteed baby spinach- tarragon butter

"GF" Grilled Prime Filet Mignon

Smoked bacon mashed- asparagus and baby carrot bundle- cabernet demi- crispy frites

Pan Roasted Chilean Sea Bass

Couscous- petite vegetables- tomato chutney

Wild Mushroom Ravioli

Pesto- roasted peppers- toasted almonds

Desserts

"GF" Tahitian Vanilla Creme Brulee with fresh raspberries

"GF" Tiramisu Tart soaked in coffee syrup

Chocolate Espresso Torte

Wine Specials

Champagne

Chandon 375ml (half) - \$24; Chandon Rose 187ml - \$12

Pierre Gimonnet Brut – bottle - \$80

Veuve Clicquot Rose Champagne – bottle- \$85

Wines by the Bottle or Glass

Charles Krug 2011 Reserve Red Blend- \$95 / \$20

Josh Cabernet - \$48 / \$10

Coppola Diamond Collection Chardonnay - \$52 / \$12

Whispering Angel Rose – \$50 / \$12

