

S&P
OYSTER
Restaurant and Bar

VALENTINE'S DAY MENU

FIRST COURSE

Crispy Thai Calamari
sesame, scallions

Wood Grilled Oysters
leek beurre blanc, caviar

Beef Tartare
Mexican chimichurri, toasted bread, quail egg, crispy onions

PEI Mussels
red curry & coconut broth, cilantro, lime

Tuna Tataki
miso pesto, wontons

Fresh Corn & Quinoa Tamale
roasted vegetables, roasted red pepper & smoked red chili sauce

SECOND COURSE

Citrus Salad
artisan lettuce, radicchio, naval & blood oranges, creamy Meyer lemon vinaigrette

Butternut Squash Bisque
toasted rosemary & sunflower seeds

THIRD COURSE

Lobster Ravioli 75
*deconstructed ½ lb. tail & claw meat, asparagus,
Pecorino Romano cheese*

**Cranberry, Goat Cheese
& Spinach Stuffed Chicken 55**
*sweet potato, plantain, maple syrup & cinnamon purée,
cranberry chutney, roasted red peppers & baby spinach*

Seafood Portofino 65
*lobster, shrimp, scallops, calamari, pancetta,
lemon tarragon cream sauce, linguini*

Vegan Bolognese 35
*baby carrots, roasted wild & portabella mushrooms,
shallots, Roma tomatoes, garganelli pasta*

Arctic Char 55
*honey smoked red chili glaze, tomatillo avocado salsa, salsa verde,
black bean, fresh corn & Cotija cheese risotto*

**Stuffed Pork Tenderloin
Lobster, Prosciutto & Cheese 55**
*maple horseradish, butternut squash &
mascarpone cheese purée with sautéed shallots,
carrots & kale*

Wood Grilled Filet Mignon & Baked Stuffed Shrimp 70
Argentina chimichurri, watercress salad, potatoes au gratin

FOURTH COURSE

**Chocolate Chambord Mousse
Passion Fruit Crème Brûlée**