

Happy Valentine's Day

First Course

Sweet & Spicy Calamari
orange sweet chili glaze

Oysters Three-Way
premium raw, rockefeller & wood grilled

Sliced Filet Bruschetta
roasted red pepper & cheese sauce

PEI Mussels
fresh garlic, leeks & white burgundy

Tuna Tartare Trio
*jalapeno-ginger, spicy red chile,
shiitake white soy*

Fresh Corn Tamale
roasted vegetables

Second Course

Citrus Salad
artisan lettuce, radicchio, naval & blood oranges

Butternut Squash Bisque
caramelized apples

Third Course

Lobster Americaine 75
*2 lb North Atlantic lobster
puff pastry, potatoes au gratin & asparagus*

Lobster, Prosciutto & Cheese Stuffed Pork Tenderloin 55
*roasted butternut squash & mascarpone cheese puree
with sautéed shallots, carrots & kale*

Honey Sriracha Salmon 55
bamboo rice & wood grilled vegetables

Wood Grilled Filet Mignon & Jumbo Shrimp 70
*served with roasted corn & mushrooms with scalloped potatoes
finished with a blue cheese fritter & balsamic reduction*

Cranberry, Goat Cheese & Spinach Stuffed Chicken 55
*sweet potato puree with maple & cinnamon
roasted red peppers & baby spinach*

Roasted Vegan Polenta 35
*baby carrots, roasted wild mushrooms, shallots, fennel, cherry tomatoes,
asparagus & butternut squash layered over baby arugula*

Alaskan King Crab, Scallops & Jumbo Shrimp 60
lobster ravioli with a creamy lemon tarragon cream sauce

Fourth Course

Chocolate Chambord Mousse

Spanish Flan