

VALENTINE'S DAY 2018

TABLE D'HÔTE 3 COURSE MENU | \$65.00 PER PERSON
PLUS TAX AND GRATUITY

APPETIZER

Your Choice Of:

MARINATED SEARED SCALLOPS

Fresh Chili, Lime Juice and Zest, Mint, and Extra Virgin Olive Oil.

ASPARAGUS AND QUINOA SALAD

Fresh Asparagus, Red Organic Quinoa, with Egg Dust, Shaved Parmigiano, and Micro Greens.

OYSTERS FOR ONE OR TWO

Freshly Shucked Oysters served with Shallot, Mint and Cucumber Vinaigrette.

ROASTED BELL PEPPER STUFFED WITH CHERRY TOMATO AND RICOTTA

Grape Tomatoes and Grilled Artichoke Hearts tossed with Basil Pesto and Extra Virgin Olive Oil,
topped off with a dollop of Ricotta Cheese.

ARUGULA AND PROSCIUTTO FLATBREAD

Homemade Tomato sauce, Buffalo Mozzarella, with fresh Prosciutto and Arugula.

BUTTERNUT SQUASH BISQUE

FOLLOWED BY SORBET

ENTRÉE

Your Choice Of:

FILLET OF BEEF WITH THREE MUSHROOM GRATIN

8 oz. Fillet topped with Shiitake, Cremini, and Button Mushroom Gratin.

ARCTIC CHAR WITH ASPARAGUS PURÉE

Grilled Fish Steak, Basil, Green Olive, Almond, Cherry Tomato Chutney.

CHICKEN CORDON BLEU

Chicken Supreme stuffed with Gruyère Cheese and Fresh Parma Ham.

TOMAHAWK STEAK FOR TWO

Cast Iron Seared and Butter Basted.

PASTA RIBBONS WITH FOUR MUSHROOM RAGU

Homemade Pasta with a Shitake, Cremini, Button and Oyster Mushroom Ragù.

ADD EXTRA OYSTER

\$2.25 Each

ADD LOBSTER TAIL

\$17

ADD SHRIMP (5)

\$10

DESSERT

Your Choice Of:

CRÈME BRÛLÉE

TIRAMISU

Lady Fingers, Custard, Espresso & Liqueurs

CHOCOLATE COVERED STRAWBERRIES