



# valentine's day <sup>02.14.23</sup> menu

## First Course

Please Choose One (All come with bread, rolls, & butter)

### Spinach Salad

baby spinach, roasted tomato, red onion, bacon, blue cheese crumbles, creamy bacon dressing

### Roasted Beet Salad

greens, red onion, roasted beets, goat cheese, cracked black pepper, honey dijon vinaigrette

### Lobster Bisque

roasted garlic, puréed vegetables, sherry, tomato purée, cream, langostinos

### Tomato Basil

puréed roasted tomatoes, basil, cream, vegetable stock

## Second Course

Please Choose One

### Aged NY Strip (85)

30 day aged angus reserve 12 oz. strip, yukon gold mash, garlic spinach, red wine bordelaise

### Surf n Turf (95)

6 oz. prime fillet, cold water lobster, grilled asparagus, yukon gold mash, demi, drawn butter

### Grilled Swordfish Oscar (80)

8 oz. swordfish, mushroom farro ragout, grilled asparagus, lump crab, hollandaise

### Gnocchi & Vodka Sauce (70)

potato gnocchi, garlic, chablis, vodka, spinach, roasted tomatoes, tomato purée, creme

### Veal Osso Buco (85)

12 oz. veal shank, yukon gold mash, grilled asparagus, demi, gremolata

### Twin Lobster Tail (90)

Two 4 oz. lobster tails, mushroom farro ragout, grilled asparagus, drawn butter

## Third Course

Please Choose One

### Three Layer Strawberry Shortcake

whipped cream, vanilla & strawberry cream, fresh strawberries

### Crème Brûlée

grand mariner, vanilla bean cream, berries caramelized sugar

### Raspberry Cheesecake Blintz

rolled cheesecake & raspberry filling, whipped cream, raspberry compote

### Chocolate Layer Cake

three layers, chocolate buttercream icing, fresh strawberries

Price is based on what you choose for your second course.