



VALENTINE'S DAY FEATURED DISHES

FIRST COURSE

serves two

MEDITERANNEAN MEZZE PLATE

seasonal roasted & raw vegetables | hummus | tabbouleh | whipped feta | baba ganoush
crispy falafel | marinated olives & artichokes | toasted pita bread

55.

CHILLED FRUIT DE MER

snow crab | oysters on a half shell | poached jumbo shrimp | ceviche
drawn butter | house cocktail sauce | mignonettes

95.

SECOND COURSE

serves two

SEAFOOD STEW

broiled lobster tail | littleneck clams | black mussels | tiger shrimp
scallops | stone crab claws | new potatoes | leeks | bouillabaisse tomato broth

110.

32 OZ. PORTERHOUSE

cooked to order and sliced to share
truffle mashed potatoes | sweet braised heirloom carrots
grilled forage mushrooms | butter poached asparagus | cognac demi-glace

125.

THIRD COURSE

STRAWBERRY CRÈME BRULÉE

lemon crème brulée | strawberry confit
sbrisolona cookie | chocolate dipped strawberries

20.