

Valentines Celebration Menu

\$79.00 per person plus tax and gratuity

Lanson, Le Black Label, Brut, Champagne, Reims, France, 2016 Glass \$22 Bottle \$79

First Course

Lump Crab Cake

Tender lump crab cake served with fresh arugula, a citrus vinaigrette, and garnished with roasted bell peppers, onions, toasted almonds, and red bell pepper aioli.

Valentine Caprese

Fresh mozzarella, heirloom tomatoes, pine nuts, red onion, avocado, and basil, finished with a drizzle of extra virgin olive oil and balsamic vinegar.

Organic Spring Mix Salad

Organic spring mix, red onion, heirloom cherry tomatoes, toasted candied walnuts, goat cheese, and prosciutto di Parma, complemented by a guava vinaigrette and balsamic reduction.

Valentines Caesar Salad

Romaine lettuce with Grana Padano, grape tomatoes, anchovies, and house-made Caesar dressing.

Cream of Roasted Tomato Soup

Main Course

Linguine Primavera

Linguine pasta accompanied by seasonal vegetable in a butter white wine sauce

Swordfish Livornese

Grilled swordfish in a sauce of cherry tomatoes, capers, Kalamata olives, and olive oil.

Half Roasted Chicken

Whole grain mustard beurre blanc, with rosemary.

Lamb Loin Risotto

Lamb loin paired with wild mushroom risotto, topped with goat cheese and a red wine demi-glace.

Steak Diane

Filet mignon, accompanied by a rich Diane sauce made with shallots, garlic, mushrooms, Dijon mustard, brandy, Worcestershire sauce, and cream..

Dessert Course

Crème Brûlée

Homemade French custard with a caramelized sugar crust.

Almond and Walnut Baklava

Homemade pastry with layers of flaky phyllo, almonds, and walnuts, soaked in a honey syrup.

Amaretto Cookie Crust Cheesecake

Homemade Cheesecake with a hint of amaretto, served with a strawberry sauce.

Tiramisu

Homemade Italian dessert with espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa.

Chocolate Budino

A rich chocolate pudding