



Valentine's Day Dinner

First Course

OYSTERS ON THE HALF SHELL

Blue Point Oysters, blood orange and passion fruit gastrique

GRILLED BOAR SAUSAGE

boar sausage, roasted fingerling potatoes, whole grain mustard sauce

CORNBREAD AND BACON STUFFED QUAIL

bacon cheddar potato cake, cherry demi glace

Second Course

LOBSTER BISQUE

sherry cream

BEET AND GOAT CHEESE SALAD

arugula, golden and red beets, goat cheese, spiced pumpkin seeds, blood orange vinaigrette

Intermezzo

RASPBERRY SORBET

Main Course

LOBSTER OSCAR

lobster tail stuffed with crab imperial, mushroom risotto,
herb roasted asparagus, hollandaise

SURF & TURF

8oz filet mignon, shrimp and scallop skewer, loaded twice baked potato,
herb roasted asparagus, sauce Choron

DUET OF GAME

grilled venison tenderloin, duck confit, white truffle smashed red jacket potatoes,
herb roasted asparagus, cherry demi glace

Dessert

Served with a Sparkling Rosé Toast

CRANBERRY & DARK CHOCOLATE BREAD PUDDING

Grand Marnier crème anglaise

BANANAS FOSTER CRÈME BRULEE

vanilla custard, banana brulee

DARK CHOCOLATE DUO

dark chocolate cup with dark chocolate mousse,
raspberries, blackberries, and blueberries

- 165 PER PERSON -

taxes, gratuity, and beverages are not included in the price per person

18% gratuity added to parties of 6 or more

No split checks for parties over four