



VALENTINE'S DAY

February 14-17, 2019

Creamy Tomato Bisque 14

Brie Croutons, Micro Basil

Smoked Salmon Rolled Crepes 18

Salmon Roe, Dill Crème Fraîche

Tuna Tartare with Osetra Caviar 24

Apple, Tomato, Pine Nuts

White Wine Steamed Blue Mussels 28

Herb Butter, Lemon, Scallions, Grilled Ciabatta

Maine Lobster Risotto 36

Rose Water Sauce, Mascarpone, Basil

Surf & Turf 54

Prime Filet Mignon & Diver Scallops
Celery Root Purée, Carrots, Turnips, Asparagus, Red Wine Reduction

Passion Chocolate Cake 12

Passion Fruit & Dark Chocolate Mousse Cake, Berry Coulis

Reservations: 877.563.5102

Complimentary valet parking available.