



VALENTINE'S DAY menu



\$100 per person**

AMUSE-BOUCHE:

Mushroom Espresso Shot*

Cream Foam, Mushroom Dust



FIRST COURSE:

House Made Lobster Tortellini

*Crispy Shallot, Fennel-Dill Salad,
Lobster Broth*



INTERMEZZO:

Raspberry-Champagne Sorbet

(DF, GF, V)



THIRD COURSE:

Steak Oscar or Halibut Oscar*

*Served with Jumbo Lump Crab,
Grilled Asparagus, Béarnaise*



DESSERT:

Passion Fruit Cake

or

Flourless Chocolate Torte



DF - DAIRY FREE

GF - GLUTEN FREE

V - VEGETARIAN

*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

**Price does not include 5.5% sales tax or gratuity