



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

