

The Famous
VALENTINE'S
DAY

COURSE ONE

Famous Blue Crab Cake. Dijon Mustard Aioli.

Maine Lobster Bisque. Whipped Crème Fraiche.
Dungeness Crab.

Three Tiger Prawn Cocktail.

COURSE TWO

Romaine Heart Caesar Salad. White Anchovies.
Chiffonade of Radicchio. Shaved Reggiano Parmesan.

Famous Steakhouse Iceberg Wedge. Bacon.
Pt. Reyes Blue Cheese. Tomato.
Shaved Radish. House Vinaigrette.

Organic Baby Spinach. Lemon Stilton Cheese.
Red Onions. Baby Pear. Spiced Pecans.
Toasted Hazelnut Vinaigrette.

COURSE THREE

12oz American Wagyu Flatiron.

12oz Atlantic Lobster Tail. Butter. Lemon.

12 oz U.S.D.A Prime NY Strip.

Seared Rare Hawaiian Ahi Tuna.

10oz Filet Mignon.

ALL COURSES SERVED WITH NEW POTATOES,
PARISIAN CARROTS, & ASPARAGUS

COURSE FOUR

Cheesecake. Grand Marnier Macerated Berries.

Grand Marquise Dark Chocolate Torte. Gold Leaf.

\$100

PER PERSON

DOES NOT INCLUDE TAX OR GRATUITY