

Valentine's

FOUR COURSE TASTING MENU

AMUSE BOUCHE

Whiskey Watermelon Basil Bite

FIRST COURSE

(Choice of one)

Maryland Crab Cake roasted red pepper coulis, sautéed frisee

Fresh Oysters cold water trio on the 1/2 shell, whiskey infused mignonette, cocktail sauce, caviar lime

Chef's Signature Ceviche swordfish, shrimp, lime, cilantro, tortilla Crisps

Spinach & Artichoke Stuffed Mushroom melted cheese blend, lemon

SECOND COURSE

(Choice of one)

New England Clam Chowder

Roasted Red Pepper Soup crème fraîche, basil

Classic Caesar Salad candied walnuts, sliced apples, bleu cheese, raspberry dressing

Heart Beet Arugula Salad roasted beets, wild arugula, toasted goat cheese, pistachios, champagne vinaigrette

THIRD COURSE

(Choice of one)

Grilled Salmon grilled, wilted spinach, saffron rice, lemon oil 65

Rosemary Roasted Chicken free-range, roasted red potatoes, baby carrots, rosemary chicken jus 55

Panko Crusted Halibut pan seared, parsnip puree, sautéed bok choy 68

Filet Mignon center cut filet, garlic potato puree, roasted brussels sprouts, truffle butter 72

Broiled Lobster Tail twice baked parmesan potato, grilled asparagus, drawn butter 75

Roasted Stuffed Eggplant grilled tomatoes, winter squash, spinach, mushrooms, basil pesto 50

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Add Lobster Tail to any Entrée + 20
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FOURTH COURSE

(Choice of one)

Key Lime Pie graham cracker crust, whipped cream, lime twist

Whiskey Chocolate Lava Cake white chocolate sauce, raspberry coulis, whipped cream

Chocolate Dipped Strawberries with dark chocolate, crushed pistachios, white chocolate

