

# Valentine's *Special* Menu



**\$75.00  
PER PERSON**  
TAX & GRATUITY IS NOT INCLUDED

## STARTERS

### SUCCULENT'S OYSTER

Baked local oyster with champagne brie cream mornay.

### SEA SCALLOP

Pan seared fresh caught sea scallop, butternut mousseline and salmon caviar.

### CAULIFLOWER

Roast cauliflower with EVVO, Pomegranates, roasted pumpkin seed and honey lime yogurt.

### ROMAINE HEART

Crisp romaine heart lettuce, French baguette crouton, parmesan dressing.

### SALAD MEDLEY

Medley of baby greens, sweet onion, apple. Lychee toss with coconut vinaigrette.



## MAIN COURSE

### PETIT FILET

Butter seared 6oz, goose liver, perigourdien sauce, and croquet potato.

### MAINE LOBSTER

Fresh live Maine lobster with linguini, lobster cream, touch of cognac.

### FAROE ISLAND SALMON

Sushi quality salmon filet with miso honey glaze, beurre blanc, forbidden rice.

### CORNISH HEN

Gentle roasted Cornish hen, fresh herbs, exotic mushroom, garlic potato puree and simple pan jus.



## DESSERTS

### "CHEER ME UP" TIRAMISU

Classic layer of lady fingers soaked in rum espresso, mascarpone cream.

### CHOCOLATE LOVERS

Doubled chocolate mousse with fresh strawberry with dollop of Chantilly cream.

