

Impress your guests with this



Valentine's Day Menu Special



FIRST COURSE

Hearts of Palm Salad with Roasted Red Peppers, Shaved Red Onions and Arugula in a Pink Peppercorn-Citrus Vinaigrette with Toasted Pepitas

SECOND COURSE

Wild Mushroom Chardonnay Soup - or - Maine Lobster Sherry Bisque

ENTRÉE COURSE

Choice of One of the Following:

Rosemary Grilled Niman Ranch Lamb Chops with a Blue Cheese and Three Nut Salsa

Grilled Florida Lobster Skewers with Charred Corn and Roasted Poblano Chile Sauce

Porcini Mushroom and Truffle Ravioli in a Roasted Tomato and Basil Marinara

Applewood Smoked Salt and Peppercorn Crusted Filet Mignon with a Merlot Demi-glace

Crispy Pan Roasted Ora King Salmon with a Champagne and Salmon Caviar Beurre Blanc

Petite Broiled Florida Lobster Tail and a Pepper Crusted Beef Tenderloin

SIDE ITEMS

Choice of Two of the Following:

Saffron Parmesan Risotto Cakes
Grilled Asparagus with Hollandaise
Yukon Gold Mashed Potatoes

Sautéed Haricot Verts
Truffle Fingerling Potatoes
Spinach Parmesan Casserole

DESSERT

Choice of One of the Following:

♥ Salted Caramel Chocolate Strawberry
Cake

♥ Espresso Cheesecake

♥ Passion Fruit Rum Cake

♥ Tahitian Vanilla Bean Crème Brulee