



# *Special Valentine's Day Menu*



*Executive Chef Borst is excited to present to you on this special occasion the following selections*

## *Amuse Bouche*

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*Lobster Bisque, Creamy Bisque with Sour Cream, Lobster Medallions*

*or*

*Prawn Salad, Fennel, Cucumber, Orange Segments, Arugula,  
Saffron Vinaigrette, Pancetta*

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*Crab Tower, Dungeness Crab, Roasted Red Bell Pepper,  
Avocado, Mango, Micro Greens*

*or*

*Jumbo Scallops, Cucumber Seaweed Salad, Sweet Chile Sauce, Citrus Tabbiko*

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## *Intermezzo*

*Lemon Sorbet*

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*10oz Lobster Tail, with Drawn Butter, Mashed Potatoes and Seasonal Vegetable*

*or*

*12oz Prime Rib, Carlton Farms (Dry Aged) with Au Jus Horseradish Cream Sauce,  
Baked Potato and Seasonal Vegetable*

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*Chocolate Truffles, an Assortment of House Made Truffles Paired with Port*

*or*

*Pear Poached in Paul Dolan Vineyard (Deep Red)  
Served with Vanilla Bean Ice Cream  
Garnished with a Wine and Dried Cherry Reduction*

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## *Complimentary Wines*

*Romance, Chardonnay*

*Romance, Red Blend*

*Wycliff Sparking Wine*

*\$69.95 Per Person*