



VALENTINES DAY

\$65 per person

APPETIZERS

PLEASE SELECT ONE

Stuffed Mushrooms

Lump Crab Meat, Chardonnay Beurre Blanc

Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream,
Parmigiano Reggiano, White Truffle Oil

Blue Point Oysters (LI)

Mignonette Sauce, Cocktail Sauce 16.

Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

Mesclun Field Greens

Roasted Peppers, Pignoli Nuts, Goat Cheese,
Cherry Tomatoes, Pancetta, Honey-Balsamic

Cajun Calamari

Balsamic, Garlic, Cajun Spices, Tomatoes,
Scallions

Shellfish Cocktail

Shrimp, Lobster, Crabmeat, Truffle Dijon, Cocktail Sauce (Supplement \$10)

ENTRÉES

PLEASE SELECT ONE

Filet Mignon

Portobello Mushrooms, Peppers, Port Wine
Glacé

Red Snapper

Crispy Potato Crust, Sautéed Spinach,
Chardonnay Beurre Blanc

Aged Bone In-NY Strip Steak

Herb Rubbed, Sautéed Broccoli Rabe, Mashed
Potatoes

Braised Boneless Short Ribs

Bourbon Sweet Potatoes, Long Beans, Oyster
Mushrooms, Barolo Demi Glacé

Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms,
Cippollini Onions, Yellow Pepper Coulis

Stuffed Chicken

Roasted Garlic Breadcrumbs, Fresh Herbs,
Escarole, Madeira Glacé

Parmesan Crusted Veal Rack Chop

Potato-Mascarpone Croquette, Mushroom Jus
(Supplement \$13)

Dover Sole Meunière

Pan Seared, Grilled Asparagus, Chardonnay
Beurre Blanc (Supplement \$13)

SIDES

Potatoes \$7

Mashed or French Fries

Truffle Shoestring Potatoes \$7

Spinach \$7

Wild Mushrooms \$7

Broccoli Rabe & Sausage \$9

Asparagus \$8

DESSERTS

PLEASE SELECT ONE

Water and Wine "Fricassée"

assorted mixed berries and sorbets

Mascarpone Cheese Cake

graham cracker crust, strawberry-vanilla crème anglaise

Chocolate Decadence

mocha mousse, raspberries, flourless chocolate cake, mint syrup

