Valentine's Day

$117 Per Person
Includes a Welcome Glass of Prosecco

Course 1

Butterfly Salad
Mixed Greens ~ Blue Cheese ~ Pecans ~ Caramelized Onion ~ Mango Balsamic Vinaigrette

Caesar Salad
Romaine ~ Parmesan Cheese ~ Brioche Croutons ~ House Caesar Dressing

Caprese Skewers
Mozzarella ~ Heirloom Tomato ~ Basil ~ Balsamic Glaze

Course 2

Caribbean Lump Crab Cake
Dijon Lime Remoulade

Sesame Seared Ahi Tuna
Rare ~ Ginger Sesame Drizzle

Shrimp Bisque

Main Course

Coquille St. Jacques
Shrimp ~ Scallops ~ Mahi ~ Rich Sauce Mornay ~ Tender Orecchiette ~ Mixed Vegetables

Filet Oscar
Spiced Cream Cheese ~ Lump Crab ~ Béarnaise Sauce ~ Mashed Potatoes ~ Asparagus

Pimento Chicken
Sweet Chiles ~ Herbs ~ Cream ~ Piped Potatoes ~ Mixed Vegetables

Crispy Grouper
Panko Pecan ~ Fresh Pesto ~ Piped Potatoes ~ Asparagus

Dessert

Chocolate Lover's Plate
Assortment of Chocolate Treats ~ Berries ~ Ganache ~ Whipped Cream

"TDF"
Warm Date Cake ~ "To Die For" Toffee Sauce ~ Whipped Cream ~ Vanilla Ice Cream

Cherries Jubilee Cheesecake
Cheesecake ~ Warm Cherries ~ Whipped Cream

* Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.
Prices do not include applicable sales tax and gratuity. 20% gratuity will be added to all checks.
G - Gluten Free