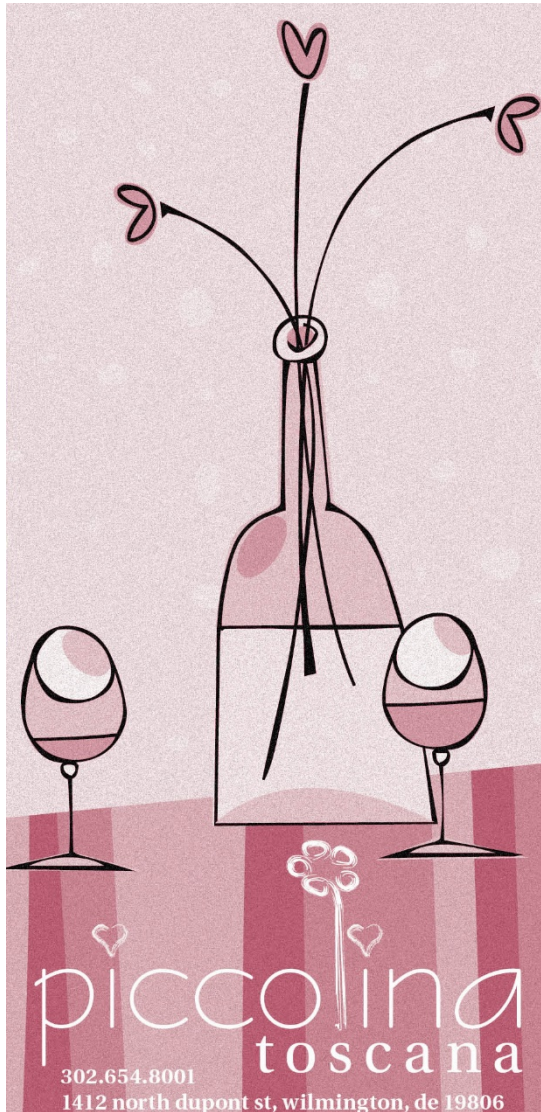


Valentine's Day Specials 2018

Available *a la carte* or
as prix fixe (\$90 per couple)



Appetizers

- Lobster Bisque** with shrimp toast crouton 12
- Poached Blue Point Oysters** atop brioche toasted with truffle butter, served with creamy champagne sauce 12
- Grilled Pear Salad** with arugula, bourbon roasted pecans, and fourme d'Ambert (bleu veined cheese) 12

Entrées

- Scampi** sautéed Gulf shrimp with shiitake mushrooms and white wine and tomato over black pepper fettuccine 30
- Agnolotti di Granchio** fresh pasta filled with crab claw served in a creamy lobster sauce 30
- Spiced Yellowfin Tuna** with wasabi mashed potatoes and julienned vegetables and soy butter 34
- Grilled Filet Mignon** roasted rosemary potatoes, shaved Brussels sprouts and tomato fonduta sauce 34

Dessert

- Zuppa Inglese** English trifle with fresh fruit and vanilla gelato 11
- Triple Chocolate Cake** caramel mousse, raspberry coulis, vanilla gelato, caramel sauce 11