

\$125 per person

Saint Valentine

Course One

GRILLED PRAWNS

jicama slaw, cajun butter cream

FILET MEDALLIONS

caramelized onion jam, brioche, strawberry balsamic glaze

Course Two

LOBSTER BISQUE

crisp lump crab, crème fraîche

BUTTER LETTUCE CUP

butter leaf lettuce, avocado-lobster salad, raspberry vinaigrette, strawberries & apples

Course Three

FILET MIGNON

strawberry demi glace, leek & yukon gold mashed potatoes, grilled asparagus

LOBSTER TAIL

baked shrimp mac n cheese, roasted corn ragu

LAMB SHANK

pan jus demi glace, medley of roasted root vegetables, mashed potatoes

CHILEAN SEA BASS

tomato bacon onion beurre blanc, herbed orzo with peppers and spinach

Course Four

RICH CHOCOLATE CAKE

strawberry mousse