



Valentine's Day Menu

Wednesday

February 14, 2024

Four Course Menu 135.

Wine Pairing 50.

First Course

Wild Jumbo Shrimp Cocktail *with Traditional Cocktail Sauce*

½ Dozen Oyster Sampler *with Habanero Lime Relish and Fresh Horseradish*

Crisp Calamari *with Harissa Aioli and Cilantro-Mint Sweet Chili Sauce*

Jumbo Lump Crab Cake *with Celery Root Remoulade*

Wine Pairing *Taittinger 'La Francaise' Brut, Reims, Champagne, France NV*

Second Course

Clam Chowder *with Applewood Smoked Bacon*

Roasted Beet Salad *with Tandoori Spiced Yôgurt*

Mixed Organic Greens *with Golden Balsamic Vinaigrette*

Caesar Salad *Romaine Hearts with White Anchovies*

Wine Pairing *Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2022*

Entrée

Classic Surf & Turf 8oz. Filet Mignon & Wild South African Lobster Tail

Wild North American Hard Shell Lobster 1½lb. *with Coleslaw and Melted Butter*

Wild Ross Sea Chilean Sea Bass MSC Certified *with Butternut Squash Gnocchi and Sage Brown Butter*

Farmed New Zealand King Salmon *with Heirloom Carrots and Vadouwan Curry Butter*

Double R Ranch 12oz Filet Mignon *Charcoal Grilled with Chimichurri*

Snake River Farms 12oz American Wagyu Eye of Ribeye +\$25

Wild Barents Sea King Crab Legs 1lb *with Coleslaw and Melted Butter* +\$25

Wine Pairing

Rombauer Chardonnay, Carneros, CA 2022 or Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, CA 2017

Dessert

Rosen's New York Cheesecake *with Strawberry Sauce*

Chocolate Espresso Ganache Cake *with Pistachios and Luxardo Cherry Sorbet*

Caramel Bread Pudding *with Alaea Red Sea Salt*

Wine Pairing *Saracco Moscato d'Asti, Piedmont, Italy 2022*

Tax, Gratuity and Beverages Not Included