



Valentine's Day Menu

Four Course Menu 150

Wine Pairing 50

First Course

Chilled Wild Jumbo Shrimp *Traditional Cocktail Sauce*

½ Dozen Oyster Sampler *Habanero-Lime Relish, Fresh Horseradish*

Wild New Zealand Pink Bream Crudo *Fresno Chile, Micro Cilantro, Lime*

Jumbo Lump Crab Cake *Celery Root Remoulade*

Wine Pairing

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

Second Course

Clam Chowder *Applewood Smoked Bacon*

Roasted Beet Salad *Tandoori Spiced Yogurt*

Mixed Organic Greens *Golden Balsamic Vinaigrette*

Caesar Salad *Romaine Hearts, White Anchovies*

Wine Pairing

Cave d'Esclans "Whispering Angel" Rosé, Côtes de Provence, France 2023

Entrée

Wild Ross Sea Chilean Sea Bass *MSC CERTIFIED Butternut Squash Gnocchi, Sage Brown Butter*

Wild Brittany Dover Sole *Lemon Brown Butter*

Live California Spiny Lobster *1.25LB A La Plancha, Homemade Coleslaw*

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

Double R Ranch Filet Mignon *12oz Chimichurri*

Wine Pairing

*Rombauer Chardonnay, Carneros, CA 2023 or
Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, CA 2021*

Dessert

Maple Cheesecake *Sour Cream Ice Cream*

Chocolate Espresso Ganache Cake *Pistachio, Luxardo Cherry Sorbet*

Caramel Bread Pudding *Alaea Red Sea Salt*

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2023

Tax, Gratuity and Beverages Not Included