

Valentines Day 2020

4 course meal and a dozen roses

Amuse-Bouche

Chef's Special Selection

Starter

(Choice of)

Crab Duo

Crab Cake & Crab Claw, Served with Corn Salsa & Chipotle Aioli

Barbacoa Grilled Caesar Salad

Romaine Lettuce, Spicy Shrimp, Tomatoes, Croutons,
Roasted Peppers & Parmesan Cheese

The Wedge

Iceberg Lettuce, Bacon, Tomatoes, Blue Cheese, Egg & Onion Straws

Roasted Butternut Squash Bisque

Vanilla Cream & Candied Walnuts

Entrée

(Choice of)

Muscovy Duck Breast

Orange Risotto, Vegetables & Lavender Honey-Citrus Sauce

Sea Food Pasta

Lobster, Jumbo Prawns, Scallops, Clams & Fish, Simmered with Lobster Cognac Cream Sauce, Served over Spinach Linguine Pasta & Topped with Parmesan Cheese

Prime New York Strip Steak

14oz Prime New York Strip with Crab Mash Potato,
Cabernet Demi-Glace & Garlic Confit

Rib Eye

16oz Grilled Rib Eye Steak Topped with Crab Meat,
Crisp Asparagus & Crowned with Bernaise Sauce & Roasted Potatoes

Chilean Sea Bass

Pecan Crusted & Served on a Bed of Saffron Risotto,
Rosemary Cabernet Sauce & Topped with Tomato Confit

Hot Rock Filet

10oz Filet Mignon served with our Signature Flaming Cognac Sauce,
Potato Purée & Vegetables

Indulge

Chocolate Soufflé For Lovers

Raspberry Chocolate Soufflé with Crème Anglais & Hazelnut Whip Cream,
Presented with Chocolate Covered Strawberries