

VALENTINE'S MENU

APPETIZERS

Local Extra-Small Oysters

on the half shell 3.5 each

Large Baked Oysters

with Oyster Velouté Sauce, Spinach & Swiss Cheese 5 each

Classic Caesar Salad

with Grilled Crostini Parmesan Cheese, White Anchovies, Hand Made Caesar Dressing 14

Toasted Pita Bread with Exotic Mushrooms

Caramelized Onions, Brie Cheese, Fine Herbs 16

Deep Fried Wonton Prawns

with Soy Ponzu, Wasabi Crème, Pickled Ginger 19

ENTREES

Beef Filet Mignon "Diane"

with Exotic Mushrooms in Cognac Cream Sauce Grilled Asparagus, Potato Gratin 50

Roasted Duck Breast

in Orange & Cinnamon Glaze Candied Carrots, Potato Gratin 48

Panko & Herb Crusted Halibut

Candied Asparagus & Beets, Warm Potato Salad with Herb Crème Fraiche 46

Lobster Ravioli

in Tarragon Butter with Saffron Potato Risotto, Local Pea Shoots, Herb Oil 48

DESSERTS

Citrus Angel Food Cake

with Champagne Strawberry Coulis Chantilly Crème & Chocolate Dipped Strawberry 15

Chocolate Mousse

Filled with Raspberry Pudding, Dark Chocolate Sauce 15

Crème Fraiche Cheesecake

topped with Lemon Curd Champagne Strawberry Coulis 15