



VALENTINE'S DAY PRIX FIXE

FIRST COURSE:

CARIBBEAN STYLE LOBSTER BISQUE

Coconut milk | butter poached cold water lobster

DECONSTRUCTED OYSTERS ROCKEFELLER

flash fried cold water oysters | Pernod scented creamed spinach | bacon gremolata | hollandaise

CARPACCIO OF BISON

Cold smoked tenderloin of bison | truffle, Dijon emulsion | balsamic pearls | micro arugula | shaved Reggiano | roasted garlic oil

WOOD GRILLED WILD BOAR RACK CHOPS

Blackberry gastrique

SECOND COURSE:

BABY FIELD GREENS

poached pears | dried cranberries | walnuts | Bay Bleu cheese | raspberry vinaigrette
Or

WOOD GRILLED CAESAR

THIRD COURSE:

CHATEAUBRIAND FOR 2

Carved 14oz. roasted prime tenderloin | bouquetiere of fresh vegetables | duck fat roasted tourneed potatoes | sauce béarnaise | cabernet demi-glace

PAN ROASTED CHILEAN SEA BASS

Lobster cassoulet | saffron rouille

WAGYU FILET OF RIBEYE

10oz. Masami Ranch wagyu filet of ribeye | twice baked potato casserole | truffle butter

TWIN SOUTH AFRICAN LOBSTER TAILS

Twin butter poached 5-ounce tails | grilled asparagus, preserved lemon

VEAL "OSCAR"

12oz. center cut rib chop | asparagus, Portobello ragout | crab imperial | hollandaise

FOURTH COURSE:

Chef's selection of house made desserts

\$85 per person

Add chef's recommended wine flight \$24 per person