

# valentine's menu



## starters

### OYSTERS 15

(6) Oyster Half Shell. Sauce Trio: Horseradish, Mignonette, Cocktail Sauce.

### ARANCINI 10

Mushroom. Mozzarella. Micro Greens. Pickled Red Onion. Garlic Tomato Sauce. Lemon Herb Aioli.

### PARMESAN CRUSTED CALAMARI 13

Spicy Remoulade.

### CRAB STUFFED SHRIMP 15

Blue Crab. Jumbo Gulf Shrimp. Arugula Salad. Garlic Herb Butter

## soups and salads

### BUTTERNUT SQUASH BISQUE 6|10

Crème Fraiche. Toasted Pine Nuts.

### TRUFFLE LEEK & POTATO SOUP 6|10

Peppered Bacon. Chives. White Truffle Oil.

### WINTER WEDGE SALAD 7|13

Candied Bacon. Pecan. Apple. Feta. Balsamic Glaze. Strawberry Vinaigrette.

### PEAR & ARUGULA SALAD 7|13

Radish. Prosciutto. Pistachio. Gorgonzola Crumble. White Balsamic Vinaigrette.

## mains

### PORTERHOUSE 42

16oz. Porterhouse. Chile Espresso Rub. Crispy Balsamic Brussels. Truffle Parmesan Smashed Potatoes

### SEARED SCALLOPS 30

Apple Salad. Roasted Mushroom. Pearled Onions. Sweet Potato Puree.

### TROUT EN PAPILLOTE 30

Squash Medley. Rainbow Trout. Roasted Yukon Potatoes. Lemon Herb Butter.

### SWORDFISH AU POIVRE 32

Truffle Parmesan Smashed Potatoes. Sautéed Spinach. Cognac Cream Sauce.

### SHORT RIB GNOCCHI 28

Braised Short Ribs. Parmesan Cream Sauce. Herbed Ricotta. Horseradish Root. Beet Chips.

### ROASTED CHICKEN 24

Confit Fingerling Potatoes. Bacon Braised Kale. Bourbon Pan Sauce.

## desserts

### CHEESECAKE 6

Berry Compote. Fresh Berries.

### TIRAMISU 6

Ladyfingers. Marscarpone. Caramel. Coffee Sauce. Chantilly Cream.

### FLOURLESS CHOCOLATE TORTE 6

Raspberry. Vanilla Whipped Cream.