



VALENTINES DAY

Soup

Lobster, Shrimp & Crabmeat Chowder with Saffron rouille \$18

Wild Mushroom w/ carrots 2 ways \$16

Appetizers & Salads

Crispy Oysters with Lime Cilantro Chili Sauce \$16

Roasted Beets with Crispy Feta, Hearts of Palm, Minus 8 \$14

Pasta

Orecchiette with Lobster Pomodoro \$18/\$24

Entrée

Escalope of Salmon with Seared Scallop, Citrus-Champagne Sauce, Asparagus and Chives
\$49

Roasted Lobster Tail Stuffed with Crabmeat, Mustard Hollandaise, French Beans \$59

Filet Mignon 8oz, Porcini Whipped Potato, Broccoli Rabe, Burgundy Wine Sauce and
Crispy Shallots \$56

Sides

Roasted Brussels Sprouts with Sausage and Grana Padano \$14

Executive Chef: William Savarese