



Valentine's Day 2019
Featured Specials



A LA CARTE MENU OPTION

~ Appetizers ~

Raw Bar Sampler for Two

*8 clams, 4 shrimp, 4 oysters,
wakame salad and tobiko caviar, cocktail, mignonette, lemon*
~\$32 ~

Lobster Hush Puppies

with lobster fondue dipping sauce
~\$16 ~

Shrimp with Chorizo & Mushrooms

garlic, shallots, herbs, chili oil, grilled sourdough
~\$16 ~

Charcuterie Board

*selection of 3 artisanal dry cured meats,
whole grain mustard, parsley salad, cornichons, warm baguette*
~\$16 ~

Arugula Salad

*arugula, apple, toasted pistachio, dried cranberries,
fried aged boucheron goat cheese*
~\$16 ~

~ Entrées ~

Bacon Wrapped Berkshire Pork Loin

fennel & apple salad, sugar & spice sweet potato wedges, pan sauce
~ \$32 ~

Pan Seared 10oz Certified Angus Filet Mignon

mushroom risotto, black truffle butter, beer battered onion rings
~ \$36 ~

Spicy Lobster and Noodle Stir Fry

black squid ink noodles, aromatics, vegetables, hot & sour lobster broth
~ \$36 ~

~ Dessert ~

Double Fudge Brownie Batter Milk Shake for Two

with Deep Fried Brownie bites and Imported Luxardo Cherries
~\$16 ~