

MULTI-COURSE VALENTINE’S DAY DINNER
SATURDAY, FEBRUARY 14, 2026

A PRELUDE TO LOVE
AMUSE BOUCHE “Chef’s Whim”

STARTERS
please select one

SHE-CRAB SOUP
creamy seafood bisque, fresh crab, puff pastry tuille

BURATTA AND BLOOD ORANGE SALAD
red & gold beet carpaccio, micro arugula, toasted pistachios, evoo & balsamic reduction

SALMON AND SCALLOP MOUSSE STUFFED SHRIMP
saffron cream sauce, paddle fish roe

CHESEAPEAKE BAY ROASTED OYSTERS
herb butter, house made chorizo, crispy potatoes

LION’S MANE MUSHROOM CROQUETTE
smoked carrot puree, micro cilantro

MINI BEEF WELLINGTON* +6
tenderloin filet, wrapped in mushroom, prosciutto & puff pastry, served with brandy cream sauce

MAIN
please select one

PAN SEARED SCALLOPS
grilled bok choy, black rice with leeks, pomegranate seeds, citrus beurre blanc

ORA KING SALMON
caraway brown butter foam, sauteed rainbow swiss chard, oyster mushrooms, sunchoke puree

GRILLED RACK OF LAMB* +6
purple potato puree, rapini, pomegranate honey glaze

SEEDED TOFU SCHNITZEL
sesame braised cabbage, curry foam, baby carrots, petite cilantro salad

6 OZ BLACK ANGUS FILET MIGNON
potato fondant, vegetable medley in a scallion ribbon, bordelaise sauce

MAGRET DUCK BREAST
sweet potato & sunchoke puree, roasted fennel & citrus salad, rosemary blood orange glaze, crispy parsnips

LOBSTER RAVIOLI
housemade ravioli stuffed with lobster, leeks & ricotta cheese, sambuca lobster cream sauce

12 OZ. PRIME ANGUS NEW YORK STRIP* +15
green beans, glazed honeynut squash, chimichurri sauce

SURF N TURF* +25
6oz black angus filet mignon and half maine lobster, citrus butter tossed fingerling potatoes, vegetable medley in a scallion ribbon, sauce au poivre & tarragon butter

entrée for two

32 OZ ANGUS TOMAHAWK* +30/per person
peppercorn red wine sauce, vegetable medley in a scallion ribbon, house-cut french fries

SWEET FINALE
please select one

CHAI CRÈME BRÛLÉE
CHOCOLATE POT DE CRÈME | smoked sea salt, caramel sauce
TIRAMISU | housemade coffee ice cream, kahlua sauce, whipped cream

starting at \$80** per person
*Upcharges will be added to the starting price. **Tax and gratuity are not included.
An automatic 20% gratuity to be added to the final bill.