

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.