

Valentine's Day Specials

FIRST

Lobster Bisque \$9

Oysters on the Half Shell \$3 (each)
Cape Cod oyster, red beet mignonette, cherry gel

Lamb "Lollipops" \$14
Sesame orange glaze, roasted cashew, pickled cabbage slaw

Artisan Cheeses & Meats \$15
Smoked duck breast, cured duck salami, Imperial Bleu cheese, cave aged cheddar, fresh baguette, fig jam

Red Beet Salad \$8
Baby arugula, pistachio, beet yogurt, goat cheese, dill, sherry vinaigrette

SECOND

Parmesan Tomato Risotto \$25
(Vegetarian)
Roasted tomato jam, spiced goat cheese, fried basil

Steamed Lobster Tail & Lobster Ravioli a la Vodka \$34
7oz Maine lobster tail, heart shaped fresh lobster stuffed ravioli, asparagus, vodka sauce, marinated tomato hearts

Ribeye Au Poivre \$29
Béarnaise sauce, brandy peppercorn glaze, fingerling spinach hash

Venison Loin Chop \$38
Grilled to your liking, served with sweet herb demi-glaze, red bliss mashed potato, grilled asparagus

Cast Iron Tuna \$26
Coconut scallion puree, ginger garlic green beans & jasmine rice

THIRD

Heart Shaped Chocolate Love's Delight \$10
Strawberry compote, vanilla crème anglaise

Before placing your order, please inform your server if a person in your party has a food allergy.