



VALENTINE'S DAY 2020

Choice of

Roast red pepper and tomato soup

Avocado and smoked salmon mousse

Buffalo mozzarella with tomato and basil oil

Sautéed jumbo shrimp with spicy marinara

Caesar salad with shaved parmigiano

Lobster and ricotta ravioli with lobster brandy cream sauce

Broiled salmon with vermouth, lemon chive reduction

Seared mahi mahi with mango, passion fruit sauce

Duck confit a l'orange

Grilled striploin steak with peppercorn sauce

Braised veal osso buco with soft polenta

Limoncello tiramisu

\$65.00 per person plus tax and gratuity