

Valentine's Day 2016

\$75.00 per person*

Amuse Bouche

Mini Surf & Turf Bites

Roasted beef roulade with horseradish cream and cocktail crab claws with sauce remoulade

Appetizer Choose one

Poached Gulf Shrimp and Jumbo Lump Crab Remoulade on Butter Lettuce

Wild Mushroom Risotto Our creamy parmesan risotto with aged Reggiano parmesan

Flash Fried Oysters Bordelaise with a Garlic Cream Sauce

Smoked Gouda, Caramelized Onion and Wild Mushroom Quesadilla

with Charred Tomato Vinaigrette and Fennel Slaw

Rare Seared Sesame Crusted Yellow Fin Tuna on Asian Pickled Cucumber Julienne

Soup or Salad Choose one

Hearts of Romaine Salad with Caesar Dressing and Reggiano Parmesan

Chopped Salad with Feta Cheese, Hearts of Palm, Red Onion, Bacon, Champagne Vinaigrette

Classic Iceberg Wedge with Blue Cheese Crumbles, Bacon and Chopped Tomatoes

Scott's Crab Bisque with dry Sherry

Entrée Choose one

Surf and Turf 4oz Grilled Filet and 6oz butter poached Lobster Tail with Haricot Verts & White Truffle Mashed Potatoes, and Drawn Butter

8oz Prime Barrel Cut Filet of Beef with Blue Cheese Mashed Potatoes and Asparagus

Seared Alaskan Halibut with a Wild Rice, and a Roasted Tomato Artichoke Broth

Butter Poached, Cold Water Lobster Tails with Haricot Verts & White Truffle Mashed Potatoes, and Drawn Butter

Roasted New Zealand Rack of Lamb with a Rosemary Garlic Rub, Asparagus and White Truffle Mashed Potatoes

Seared Moullard Duck Breast with Cherry Port Wine Reduction, House Wild Rice and Honey Glazed Carrots

Digestif & Dessert Choose one

Chocolate Covered Strawberry & Glass of Champagne
&

Salted Caramel Cheesecake

Chocolate Peanut Butter Torte

Meyer Lemon Bar with Chantilly Cream

Chocolate Ganache Cake with Gran Mariner Strawberries and Crème Anglaise

*plus tax and gratuity