

# Valentine's Day 2017

\$75.00 per person\*

## *Amuse Bouche*

**Roasted Red Beets** with Goat Cheese and an Orange Walnut Vinaigrette

## *Appetizer Choose one*

**Tuna Tartare** with Avocado, Fried Wonton Crisp, Wasabi Aioli

**Signature Crab Cakes** over Crisp Southern Slaw

**Sautéed Foie Gras** with Apple Fig Balsamic Glaze

**Oysters Rockefeller** with Hollandaise, Rock Salt Bed

**BBQ Pulled Pork Stack** with Spicy Tomato Jam

## *Soup or Salad Choose one*

**Classic Caesar Salad** in a Parmesan Cup with Traditional Caesar Dressing

**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 Shrimp Bisque** with Puff Pastry Hearts

## *Entrée Choose one*

**Surf and Turf** 4oz Grilled Filet and 6oz Butter Poached Lobster Tail with Haricot Verts & Mashed Potatoes, and Drawn Butter

**8oz Prime Barrel Cut Filet of Beef** with Mashed Potatoes and Haricot Verts, Burgundy Sauce

**Deconstructed Lobster & Shrimp Ravioli** with Asparagus and Lobster Cognac Sauce

**Roasted Springer Mountain Farms Airline Chicken Breast** with Asparagus, Roasted Potatoes, and Morel Mushroom Cream Sauce

**Wild Boar Osso Bucco** over Butternut Squash Risotto with Haricot Verts, and Rosemary Demi-Glace

## *Digestif & Dessert Choose one*

**House Made Fruit Pastilles & Toast of Champagne**

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**Chocolate Lover's Cake**

**Black and White Mousse Cake**

**Georgia Peach Cake**

**Key lime Tart**

\*plus tax and gratuity