

*Valentine's Day 2014
5 Course Menu*

*\$60.00 per person**

Amuse Bouche

Individual Baked Apricot and Brie Bite

Choose One Appetizer

Poached Gulf Shrimp and Jumbo Lump Crab Remoulade on Butter Lettuce

Crispy Fried Calamari Tossed in Chili Oil with Sweet Red Peppers

Filet of Prime Beef Carpaccio with Dijon Mustard, Fried Capers, and Reggiano Parmesan

Flash Fried Oysters Bordelaise with a Garlic Butter Sauce

Individual Cheese and Artisan Salami Course

Choose one Soup or Salad

Maryland Corn and Crab Bisque

Hearts of Romaine Salad with Reggiano Parmesan & 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

Choose one Entree

Caramel and Almond Glazed Diver Scallops with White Asparagus and grit cake

Grilled 8 oz Prime Filet, Blue Cheese Mashed Potatoes, Haricot Verts and Sauce Béarnaise

Twin, Butter Poached, Cold Water Lobster Tails with Roasted Corn Rissotto and Haricot Verts

Chilean Sea Bass with an Orange Ale Sauce, Fresh Leeks, Corn, Spinach and Tomatoes

Surf and Turf - 4 oz Filet with a Butter Poached Lobster Tail, Garlic Mashed Potatoes and Haricot Verts

Choose one Dessert

White Chocolate Raspberry Cheesecake

Chocolate Peanut Butter Torte

Death by Chocolate Cake

Cinnamon Raisin Bread Pudding with Bourbon Sauce

**Total does not include tax or gratuity
Thank you for your patronage*