



Valentines Day
Executive Chef Paul Madrid

Prix Fixe Menu \$50

First Course:

Creamy Lobster Bisque
with Lobster Bruschetta

Foie Gras "Crème Brulee" with Baby Arugula Salad,
Sauternes Vinaigrette, & Balsamic Blueberries

Beef Carpaccio with Dijon Aioli,
Crispy Shallots & Micro Greens

Second Course:

Butter Poached Lobster & White Asparagus
with Américaine Sauce

Filet Mignon Beef Wellington
with Oyster Mushroom Duxelles
& Madeira Reduction

Duck Breast with Leg Confit,
Mushroom Risotto, & Port Jus

Third Course:

Triple Chocolate Cake with Raspberry Coulis

Chocolate dipped Strawberries
with Champagne Crème Anglaise

Baked Alaska with Red Velvet Cake
& Cherry Chocolate Ganache