



Valentine's Dinner Selections

First Course

*Bisque of Fontina Saffron Cream Charred
Langoustine & Butter Grilled Baguette*

Or

*Bouquet of Baby Frisee, Sun Dried Roma
Tomatoes, Shaved Prosciutto, Gorgonzola &
Sunflower Kernels, & a Mango Champagne
Vinaigrette*

Second Course

*Napoleon of Red Grouper & Blue Crab
Broiled and served over sautéed Baby Spinach &
Angel Hair Pasta with Red Grapefruit Burre
Blanc*

*Australian Rack of Lamb
Pan Roasted with a Dijon Pistachio Crust
& Pomegranate Demi-Glaze served with
Herb Roasted Potatoes & Asparagus Bundle*

*Pepper Crusted Filet Mignon
Flat Iron Seared & Topped with Jumbo Lump
Blue Crab & Hollandaise Potato Gratan &
Asparagus Bundle*

*Seafood Mixed Grill
Maine Lobster Tail, Black Tiger Prongs & Jumbo
Sea Scallops Citrus grilled & served with Brown Butter*

Dessert

*Vanilla Crème Brulee in Dark Chocolate Cup with Raspberry Puree &
Balsamic Strawberries*