

# Valentine Menu 2019

February 14-16    Prix Fixe \$65 Per Person



*Includes Choice of Appetizer, Main & Dessert to Share*

## Appetizers

### **Jumbo Lump Crab Cake**

Preserved Lemon and Maine Lobster Salad, Cajun rémoulade

### **Spicy Beef Banh Mi**

House made kimchi, scallion, cilantro, bao bun

## Intermezzo

### **Mango Sorbet**

## Mains

### **Pan Seared Alaskan Halibut**

Caramelized Vidalia onion puree, smoked scallop mashed potatoes, garden peas, roasted shallot

### **Char Grilled Beef Tenderloin**

Oregon wild mushrooms, black truffle creamed potato, roasted pearl onions, blue cheese, port wine reduction

## Dessert For Two

### **Belgium Chocolate Fondue**

Warm Belgium milk chocolate served with a variety of sweet treats, fresh fruits, raspberry & salted caramel dipping sauces

If you have any concerns regarding food allergies, please alert your server prior to ordering. \*May contain raw ingredients or cooked to your preferences. Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illnesses.

20% service charge added to parties of 8 or more.