



VALENTINE'S DAY  
1604

9 5

1

Signature Chicken Fried Oysters

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples  
Whole Grain Mustard Hollandaise

Grilled Jumbo Shrimp Cocktail

Cucumbers, Heirloom Cherry Tomatoes, Spicy Cocktail Sauce, Lemon Vinaigrette, Crackers

Seared Sea Scallops

Cider Braised Bacon, Cauliflower Purée, Apples, Radishes

Arancini

Tomato, Basil, Mozzarella, Grilled Roman Artichoke, Kalamata Olives, Spicy Arrabbiata Sauce

2

Seafood Bisque

Lobster, Crab, Mussels, Smoked Paprika & Creme Fraiche

Classic Caesar

Crisp Romaine, Focaccia Croutons, Parmesan Crisp, House Caesar Dressing

Roasted Beet Salad

Mixed Greens, Pine Nuts, Crisp Apples, Red Onion, Humboldt Fog Goat Cheese, Honey Balsamic Vinaigrette

3

Grilled Beef Tenderloin

Manchego & Herb Potato Gratin, Sautéed Broccolini, Mushroom Red Wine Sauce

Crab Stuffed Red Snapper

Parmesan Potato Purée, Forest Mushrooms, Melted Leeks, Garlic Butter Sauce

Grilled Australian Lamb

Saffron Orzo, Feta Cheese, Zucchini, Roasted Roma Tomatoes, Mustard Tarragon Sauce

Vegetarian Mushroom Risotto

Toasted Pistachios, Goat Cheese, Grilled Asparagus, Roasted Vegetables, Arugula Pesto

Tristan Island Lobster Tail

Shrimp Fried Rice, Sugar Snap Peas, Sweet Soy Reduction, Drawn Butter

- ADD ONS -

2 0

2 Seared Scallops With Beurre Blanc

1/2 Butter Poached Maine Lobster

Seared Hudson Valley Foie Gras With Blackberry Cider Sauce

4

“Sweet Surprise”