

Valentine's Day Features

Served February 14th-17th, 2019



APPETIZERS

Southern Fried Oysters

Fresh Oysters are Buttermilk Dipped and Dredged in Seasoned Mixture of Flour and Cornmeal and Fried to Perfection. Accompanied by Champagne Mignonette, Remoulade and Cocktail Sauce. \$16

Veal Roulade

Veal Cutlet Rolled with Italian Sausage, Herbs and Muranda Checkerboard Cheddar Cheese, Sliced and Served with Mornay Sauce and Diablo Gastrique. \$14

ENTRÉES

Broiled Fresh Arctic Char

Fresh Arctic Char Fillet, Seasoned and Broiled, Served with Delightful Pomegranate Nage and Accompanied by Saffron Sticky Rice and Asparagus Spears. \$36

Surf & Turf

A Five-ounce Choice Filet Mignon is Paired with a Giant House-made Lobster Ravioli. Accompanied by Pink Peppercorn Prosciutto Cream Sauce, Duchess Potatoes and Asparagus Spears. \$46

DESSERT

Red Velvet Cheesecake

Red Velvet Cake and Creamy Cheesecake Layered with Rich Cream Cheese Icing and Finished with White Chocolate Curls. \$8

