



## VALENTINE'S DAY PRE-FIXE MENU

*\$80 per person + tax & gratuity*



### APPETIZER SAMPLER FOR TWO

*Select 4*

**Zucchini Pancakes** *Cucumber-Dill Yogurt*

**Fresh Blue Point Oysters Oysters** *Horseradish Sauce*

**Garlic-Ginger Shrimp** *Cilantro-Lime Dipping Sauce*

**Fresh Lump Mini Crab Cake** *Jalapeno Aioli*

**Pan Fried Cigars** *Prosciutto, Sundried Tomato & Basil Filling*

**Spicy Beef Sausage Lollipops** *Wrapped in Roasted Red Pepper*

**Roasted Red & Yellow Beets** *Goat Cheese, Shaved Almonds, Orange Zest, Fresh Dill*

### CHOICE OF ENTREE

*Select 1 per person*

**Lemon Herb Crusted Baby Lamb Chops** *Roasted Red Potatoes, Cauliflower and Red Wine Reduction Sauce*

**Pan Seared Filet Mignon** *Mashed Potatoes, Roasted Oyster Mushrooms and Brandy Sauce*

**Free Range Chicken Breast** *Roasted Beet Mashed Potatoes, Sautéed Spinach, Orange Reduction Sauce*

**Pan Roasted Codfish** *Parmesan Rissotto Cake, Roasted Asparagus, Spicy Burre Blanc Sauce*

**House Made Wild Mushroom Ravioli** *(vegetarian) English Peas, Truffle Sauce, Parmesan*

**Wild Alaskan Salmon** *Baby Red Potatoes, Honey Mustard Brussel Sprouts, Grainy Mustard and Maple Sauce*

### CHOICE OF DESSERT

*Select 1 per person*

**Oatmeal Chocolate Chip Cookie Dough Skillet** *Chocolate Sauce, Vanilla Ice Cream*

**Il Laboratorio Gelato Assortment** *Honey Lavender, Milk Chocolate Chip, Salted Caramel*

**Molten Chocolate Cake** *Vanilla Ice Cream and Homemade Raspberry Sauce*

**Mini Red Velvet Cupcakes**

**Chocolate Covered Strawberries**

*Please alert your server of any food allergies.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*