



Valentine's Day

3 - COURSE SET MENU - \$65

Antipasti

Lobster Bisque

lobster, shrimp

Heirloom Buffalo Mozzarella

fresh microgreens, basil oil

Oysters Rockefeller- 2 Ways

Swiss chard, fennel, garlic, mozzarella, spinach



Secondi

Branzino Intero Disossato

mashed potatoes, seasonal vegetables, white wine
butter sauce

Lobster Ravioli

lemon cream sauce, black & red caviar, chives.

8 oz. Bacon Wrapped Filet Mignon

Shrimp, scallop, oyster mushroom & cognac sauce,
peppercorn



Dolci

In-House Tiramisu, Creme Brulee, Panna
Cotta or White Chocolate Citrus Cannoli

Wine Pairing- \$50 pp