



Valentine's Day Menu

4-Course Prix Fixe Menu – \$85 per person

Amuse-Bouche: 24 kt, gold leaf oyster surprise

Soup

Award-winning Clam Chowder

Salad

Winter Berry Frisée, Italian Radicchio

Grilled Italian radicchio, frisée, toasted spicy Marcona almonds, seasonal berries, Shropshire blue cheese, warm fig, balsamic vinaigrette

Choice of Entrée

Prime Dinner 18 oz

Wild herb, fennel crusted, prime rib,
Roasted garlic parmesan mashed potatoes, creamed spinach, horseradish cream, Au jus

Prime Rib, Alaskan King Crab, Surf & Turf

Wild herb, fennel crusted, prime rib, 1 LBS wild Alaskan king crab premium select
Roasted garlic parmesan mash potatoes, creamed spinach, horseradish cream

Alaskan King Crab Leg Dinner 1-1/2 LBS

Wild Alaskan king crab, premium select
roasted garlic parmesan mash potatoes, creamed spinach, grilled asparagus

English Dover Sole

Caramelized brown butter, caper, lemon, parsley,
Three cheese scalloped potatoes, winter roasted vegetables

Wild Norwegian Miso Glazed Halibut

In shiitake, truffle, bok choy citrus broth, herb scented forbidden rice

Dessert Choice

Warm Banana Chocolate Bread Pudding

dark spice cinnamon rum glaze

Key Lime Pie

Spiced Chantilly, organic blueberries

Boston Cream Pie



(Tax and Gratuity Not Included) Note: no splits or substitutions, please. Thank you.