

# HAPPY VALENTINE'S DAY

\$140.00 per couple

Includes Chef's Amuse & Complimentary Glass of Prosecco

Price does not include tax or gratuity

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## STARTERS

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### BURRATA

ARUGULA / LEMON SALT / BALSAMIC REDUCTION

### TAVERN SALAD

WINTER GREENS / EWES BLEU CHEESE / CANDIES CASHEWS / WHITE ASPARAGUS / BLACK PLUMS  
SHALLOT VINAIGRETTE

### TUNA TARTARE

AVOCADO MOUSSE / PICKLED RAMP SLAW

### OYSTERS ROCKEFELLER

BROILED / NORMANDY BUTTER / HERBS / AROMATICS

### PETITE DUO CRAB CAKE

APPLE SLAW / CITRUS AIOLI

### SLICED NY STRIP

HERB PUREE / GRILLED CROSTINI / MAITAKE MUSHROOM / CARAMELIZED ONION

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## ENTREES

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### DIVER SCALLOPS

LARDONS / MARBLE POTATO / TOMATO / HERB PUREE / AIOLI

### BROILED BLACK SEA BASS, SCALLOP and SHRIMP

GARLIC CRÈME / BABY TRICOLOR POTATO / ROASTED TOMATO / ASPARAGUS

### FREE-RANGE CHICKEN

MASHED POTATO / GREENS / ROSEMARY-LEMON JUS

### LAMB TENDERLOIN

POTATO CROQUETTE / GLAZED CARROTS / PEA PUREE

### GRILLED FILET MIGNON

MASHED POTATO / ASPARAGUS / HERB MAITRE'D BUTTER

### CAULIFLOWER STEAK

TOMATO COULIS / POTATO / SPINACH

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## DESSERTS

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### CRÈME BRULÉE

CLASSIC VANILLA BEAN / GLAZED STEMBERRIES

### CHOCOLATE RUM CRUNCH

RUM INFUSED CHOCOLATE MOUSSE, CHOCOLATE CRUNCHIES

### CARAMEL CHOCOLATE CHUNK HEART

WHIPPED CREAM, CHOCOLATE CARAMEL SAUCE

### CHAMPAGNE SABAYON

VANILLA SPONGE / MACERATED BERRIES

If you have a food allergy, our server staff can assist you.