



Valentine's Menu

3 Course Prix Fixe Package

59.95pp

First Course (Choose One Item)

- Soup of the Moment
- Cupid's Sushi Service
- Service of Oysters on the Half Shell with mignonette (GF)
- Traditional Caesar Salad with herb croutons & parmesan sprinkles
- Organic Baby Greens tossed with roasted butternut squash, Manchego, glazed country ham, spiced pecans & Green Goddess dressing (GF)
- Shrimp & Scallop Ceviche with soft herbs & lavasch
- Lump Crabcake with remoulade & shoestring potatoes
- Smoked Duck Confit with maple creme fraiche (GF)
- Romanesco Roast Cipollini Onions & brown butter drizzle (GF)

Second Course (Choose One Item)

- Grilled Filet of Beef Stroganoff with button mushrooms, shallots, sour cream sauce & red bliss mash
- Crab Stuffed Salmon En Croute with garlic thyme butter, fingerlings & lemon gastrique
- Mussels, Shrimp, Cold Water Lobster Tail with parmesan, spinach gnocchi & white wine cream
- Pecan Crusted Grouper with roasted butternut squash hash & bourbon glaze
- Grilled Pork Tenderloin sliced over Thai slaw with satay sauce & sticky rice (GF)
- Roast Vegetable Barley Risotto with caramelized onion goat cheese plate sauce

Dessert Course (Choose One Item)

- Chocolate Almond Dacquoise (GF)
- Margaux's Creme Brulee (GF)
- Triple Chocolate Bread Pudding
- Raspberry White Chocolate Cheesecake
- Coffee Caramel Choux Bun
- Margarita Pie

Substitutions Politely Declined. While Modifications and Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine and The Efficiency Of Our Service. Parties Of Five Or More A 20% Gratuity Is Added To The Bill Of Fare. A \$10 Split Plate Fee Is Available.