

Valentine's Day

MENU

Choose a Soup or a Salad Each

Share an Appetizer

Choose an Entrée Each

Share a Dessert

Soups & Salads

Velouté of New England Clams

Cream of Roasted Garlic Elixir

Classic Caesar Salad with Romaine Hearts,
Aged Parmesan, & Garlic Croutons

Bibb Lettuce adorned with Almonds, Dried Pomegranate Seeds, Goat Cheese,
& Sliced Apples, drizzled with a Pomegranate Vinaigrette

Appetizers

Crispy Calamari Delicately Tossed with Cherry Peppers & Roasted Tomatoes
in a Silken Roasted Garlic Cream Sauce

Artisanal Flatbread crowned with Fig Jam, Confit Duck,
Goat Cheese, & Peppery Arugula

Succulent Shrimp Cocktail with
Zesty Cocktail Sauce & a Squeeze of Lemon

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Entrées

Grilled Filet Mignon,
Luxuriously Topped with Bordelaise Sauce,
Accompanied by Baked Stuffed Shrimp

Broiled Swordfish,
Sicilian-style with Tomatoes, Raisins, Olives, & Capers

Seared Scallops
presented on a Bed of Pea & Roasted Shallot Risotto,
Finished with Velvety Cream & Aged Parmesan Cheese

Seared Crispy-Skin Chicken Breast
served with a Luscious Lemon & Herb Pan Sauce

Ginger & Garlic-Crusted Salmon,
accompanied by Pickled Vegetables & a Crispy Chili Sauce

Veal Marsala,
Tender Medallions Lightly Sautéed in a Rich Mushroom Marsala Sauce

Dessert

Flourless Chocolate Truffle Cake
Decadent Cheesecake adorned with Marinated Berries
Apple Galette accompanied by a Dollop of Vanilla Gelato

Price: \$75 Per Person
Please Add Tax and Gratuity