
VALENTINE'S DAY



SOUP

Roasted Heirloom Tomato Bisque 7.95

Topped with French feta cheese and basil oil

SALAD

Baby Arugula Salad 8.95

with Belgium endive, radicchio, strawberries, balsamic dressing and edible flowers

APPETIZER

Homemade Jumbo Lump Crab Cake 12.95

Served with orzo and vegetable ragu salad and a meyer lemon butter sauce.

PASTA

Heart shaped Veal and Lobster Ravioli 22.95

tossed with oyster mushrooms ragu, fresh thyme cream sauce a truffle essence

RISOTTO

Risotto and Diver Scallops 25.95

Canarolli rice mixed with shallots, braised leeks, royal trumpet mushrooms, butter and parmesan. Topped with pan roasted diver scallops with natural pan jus.

SECONDI

Pan seared Baby Lamb Chop and Lobster Tail 27.95

Pan seared baby lamb chop marinated with garlic, herbs, finished with unfiltered extra virgin olive oil and

Oven roasted baby lobster tail

stuffed with crabmeat, potato and leeks topped with dill hollandaise sauce served with asparagus and roasted fingerling potatoes

Pan Roasted Fresh Halibut 26.95

Wrapped in Prosciutto di Parma, topped with Prosecco hollandaise and roasted grape tomatoes. Served with asparagus and roasted fingerling potatoes

DOLCE

Sfogliatina con Frutti di Bosco 7.95

Homemade sfogliatina filled with vanilla whipped cream and fresh mixed berries topped with chocolate vin cotto sauce.



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