

# *Valentine Weekend Specials 2018*

## *Starters*

### *Seckle Pear Salad 10*

*goat cheese mousse, spiced walnuts, belgian endive, champagne vinaigrette*

### *Foie Gras 16*

*squash bread, berry jam, pistachio, pomegranate*

## *Entrees*

### *Halibut 28*

*crab spinach spanikopita, arugula & preserved lemon pistou*

### *14 oz New York Strip 34*

*foie butter, bacon & sour cream mashed parsnip, roasted cippolini onion and wilted kale*

### *Filet Oscar 36*

*Jumbo lump crab, hollandaise, Roasted Garlic Mashed, Haricot Vert*

### *Lobster Ravioli 29*

*lobster ravioli & poached sliced maine lobster in a champagne cream sauce, grilled endive, red salmon caviar*

## *Desserts*

### *New York Cheese Cake 8*

*raspberry and passion fruit coulis*

### *Hot Fudge Brownie 7*

*vanilla ice cream, strawberry jam*

### *Crème Brulee 7*

*almond biscotti, strawberry jam, passion fruit coulis*

### *Whiskey Apple*

### *Bread Pudding 7*

*vanilla ice cream,  
bourbon butterscotch*

### *Chocolate Covered*

### *Strawberries 12*

*milk and white chocolate, vanilla chantilly, chocolate sparkler with strawberry jam*



Executive Chef: Chris Peters

Front of House Manager: Lisa Hoosier