

# Valentine's Day

## First Course

**Lobster Bisque \$12**

**Seared Foie Gras Crostini \$28**

Caramelized Apple, Lightly Fried Oyster, Ginger Cream Sauce & Tobiko

**Strawberry & Arugula Salad \$16**

Edible Flowers, Onion, Toasted Almonds, Goat Cheese, Raspberry Vinaigrette

## Main Course

**Grilled Filet Mignon & Shrimp \$70**

Chocolate Infused Demi Glaze, Wild Berry Butter, Garlic Mashed Potato

**Stuffed Twin Lobster Tails \$100**

Lobster Cream Sauce, Roasted Pepper Hollandaise, Fingerling Potato Hash

## Dessert

**Chocolate Raspberry Trifle \$12**