

# Valentines Day

## Beginnings

### LITTLE GEM BLK SWAN SALAD

*(Kale, Romaine, Parmigiana, Blk Bread, Preserved Lemon Caesar Dressing)*

### SEAFOOD BISQUE

*(Jumbo Lump Crab, Shrimp, Lobster)*

### LOBSTER CACIO E PEPE

*(Lobster Truffle Pizza White Truffle, Poached Maine Lobster, Chives, Tarragon)*

### KOREAN BBQ CAULIFLOWER

*(Blk sesame seeds, Cilantro, Vegan lemongrass aioli) ♻️*

### FIRE ROASTED LAMB CHOPS

*(Pink Peppercorn, Chermoula Herb Green Sauce) ♻️*

### CRISPY LOBSTER MAC & CHEESE

*(Maine Lobster Tail)*

## Centrals

### SEAFOOD PAPPARDELLE

*(Shrimp Scallop Lobster, Baby Tomatoes, Garlic Cream Parmesan Sauce)*

### FILET MIGNON AND MAIN LOBSTER

*(Truffle Fingerlings, Saute Baby Spinach)*

### LOBSTER SCAMPI RISOTTO

*(Fresh Tarragon, Parmesan, Lemon, Maine Lobster)*

### CHICKEN MARBELLA

*(Braised Airline, Chicken Breast, Capers, Olives, White Wine, Fresh Oregano) ♻️*

### JUMBO LUMP CRAB CAKES

*(Corn pudding, Old bay butter, Roasted corn, Meyer lemon oil) ♻️*

### ROASTED CAULIFLOWER STEAK

*(Grilled vegetable mélange, Vegan feta, Vegan aji verde) ♻️ ♻️*

## Endings

### CHOCOLATE GANACHE RASPBERRY TART

*(Fresh Berries, Dark Chocolate, Gold Leaf)*

### RED WINE STRAWBERRY SOUP

*(Fresh Berries, Chantilly Cream)*

### RED VELVET CHEESECAKE

*(Chocolate Tuile, Raspberry Powder)*



Gluten Free ♻️ Vegan