

# February 14, 2018

Dinner includes one Starter, one Second Course,  
one Entrée, and a Dessert to share

75 Per Person

+20 Bottomless Sparkling Wine



## Starters

### Bacon Wrapped Scallops

Seared, Honey Lemon Dijon Sauce, Baby Arugula

### Mussels

Prince Edward Island, Sautéed, White Wine Marinere

### Aubergine Rolls

Thinly Sliced Eggplant, Sauteed Grated Carrots and Onions,  
Dill Aioli

## Second Course

### Spargelsuppe

Pureed White Asparagus Soup

### Pear & Gorgonzola

Baby Spring Greens, Marinated Pear, Honey Roasted  
Pecans, Balsamic Vinaigrette

## Entrées

### Prime New York Steak

12 oz, Mushrooms, Cipollini, Roasted Red Skinned Potatoes  
and Whiskey Peppercorn Sauce. Add Lobster Tail +25

### Wild Alaskan Halibut

Parmesan Crusted, Bruschetta, Risotto with Roasted  
Tomato Buerre Blanc

### Lobster Linguini

Cold Water Maine Lobster, Creamy Lobster Sauce

### Blackberry Duck

Marinated Duck Breast, Blackberry Port Sauce, Rainbow  
Carrots, Farro

## Dessert

### Crème Brulée

Vanilla bean custard with raspberries under a thin  
layer of caramelized sugar

### Chocolate Fondant

Chocolate layer cake topped with a chocolate  
miroir and House Berry Sauce

- \* Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness
- \* Please inform your server of any allergies
- \* No split or shared plates please

