



# Happy Valentine's Day

## Chef Feature Menu



### Amuse Bouche

**Caspian Sea Golden Osetra Caviar.** Served with Condiments. 1 oz. \$185.00

Two jumbo **Kobe beef meatballs**, served in Bourbon tomato basil sauce. \$19.99

**Jumbo shrimp** Stuffed with crab, mascarpone cheese and herbs .  
Served with lemon butter cream. \$23.99

**Calamari steak** Lightly battered and fried to a tender crisp, golden brown.  
Served with marinara sauce. \$22.99

---

### Soups

**Mushroom Bisque** Oven roasted wild mushrooms, Caramelized onions,  
Fresh herbs, Brandy cream reduction. \$9.99

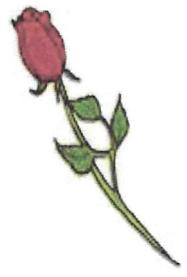
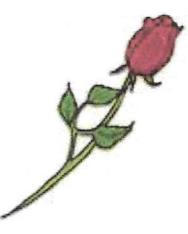
**Maine Lobster Chowder** sherry laced classic with cognac cream, chunks of  
Lobster, roasted vegetables and saffron emulsion \$9.99

---

### Mediterranean Salad

Hearts of romaine lettuce topped with feta cheese, tomatoes, cucumbers  
and kalamata olives. Tossed with lemon and olive oil dressing \$8.99





## Main Entrée

### Filet Mignon

Slow roasted black angus tenderloin accompanied by . Proposed with truffle port demi glaze. Served with seasonal vegetables and Yukon potato puree .**\$69.99**  
Add butter poached cold water lobster tail **\$49.99**

### Stuffed Alaskan Salmon

8 oz. filet of fresh Alaskan salmon stuffed with spinach, garlic, Marscapone cheese. Served with Tuscan vegetables & finished with lemon butter cream sauce. **\$36.99**

### Moroccan lamb

Cumin and roasted garlic crusted rack of lamb cooked in port reduction, served with vegetables and Yukon potatoes puree. **\$44.99**

### Moroccan Tagine

A popular Casablanca style stew of selected meat, braised with onion, tomato, cumin, green olives and ginger. Finished with saffron harisa sauce reduction over a bed of basmati rice. Choice of chicken or **vegetables**. Garnished with preserved lemons **\$34.99**

### Tortellini De Renaissance

Sautéed chicken breast, shrimp, fresh basil, garlic, bell peppers in parmesan cream sauce, over tricolor cheese tortellini. **\$31.99**

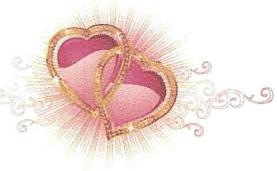
### Lobster Mac

Butter-bathed lobster sautéed with bacon, garlic, penne noodles in sharp cheddar and parmesan cream sauce. **\$52.99**

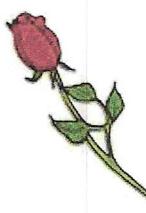
### Chicken Ballotine

Stuffed chicken breast with spinach, artichoke, cheese blend and garlic. Served with Yukon potato puree and fresh steamed vegetables. **\$29.99**





# Happy Valentine's Day



## Chef Tasting Menu For Two

Four Course Prix Fixe Dinner for Two \$149

Each Enjoy a Glass of Champagne with Dinner

### An Appetizer to Share

Stuffed Shrimp  
Kobe Meat Ball  
Calamari Steak

### Each Enjoy a Second Course

Maine Lobster Chowder  
Mediterranean Salad

### Main Entrée Tasting Platter to Share

Moroccan Lamb  
Tandoori shrimp  
Thai ginger salmon  
Stuffed chicken breast



### A Dessert to Share

Triple layer Chocolate Cake  
Renaissance Tiramisu  
Strawberry Cheesecake

