



Appetizers

Roasted Beet Bisque
Lump Crab, Mascarpone

Champagne Poached Oysters
Herbed Cream Sauce

Spinach Salad
Fried Goat Cheese, Macerated Berries, Candied Walnuts, Lime Vinaigrette

Entrées

Surf and Turf
Petit Filet, Grilled Shrimp, Truffled Whipped Potato, Tarragon Béarnaise

Pan Seared Cornish Hen
Parmesan Risotto, Porcini Cream Sauce

Squid Ink Pappardelle
House Made Pasta, Fire Roasted Tomatoes, Broccolini, Champagne Garlic Sauce

Desserts

White Chocolate Raspberry Crème brûlée
Cardamom Shortbread

Long Stem Strawberries
Chocolate and Caramel Ganache

\$65/person*

Wine pairings available for an additional cost.

Menu available 2/14/18 – 2/17/18

**Tax and gratuity not included.*