

## *Wine, Dine & Be Mine*

FEBRUARY 14<sup>th</sup> 2023



4 Courses for \$60

### *Jease*

#### LOBSTER BISQUE

*sherry cream, lobster corn fritter*

### *First Kiss*

#### MAINE LOBSTER & SAFFRON RISOTTO

*asparagus, basil, citrus brown butter*

#### PROSCIUTTO WRAPPED JUMBO SHRIMP

*radicchio & fennel slaw, roasted tomato horseradish crema*

#### BRAISED SHORT RIB & ROOT VEGETABLE POTSTICKERS

*barolo chanterelle mushroom demi, crispy rosemary*

#### BLACK TRUFFLE CAPPELINI

*truffle fondue, shaved black truffles, reggiano parmigiano*

### *The Courtship*

#### ANGUS FILET MIGNON

*smoked gouda yukon gold potato gratin, asparagus, red wine truffle sauce*

#### ROSEMARY CRUSTED RACK OF LAMB

*truffle goat cheese mashed potatoes, broccolini, rosemary demi, crispy prosciutto*

#### PAN SEARED ALASKAN BLACK COD

*jumbo lump crabmeat, broccolini, lemon basil caper sauce*

#### CAST IRON SEARED JUMBO SEA SCALLOPS

*lobster parmesan risotto, champagne butter sauce*

### *Sweet Findings*

#### CRÈME BRÛLÉE

*raspberry & vanilla bean, raspberry sauce*

#### MOLTEN CHOCOLATE CAKE

*whipped cream, strawberries*

