

Wine, Dine & Be Mine

FEBRUARY 14th 2024  4 Courses for \$70

Jease

LOBSTER BISQUE

sherry cream, lobster corn fritter

First Kiss

MAINE LOBSTER & SAFFRON RISOTTO

asparagus, basil, citrus brown butter

JUMBO LUMP CRAB CAKE

baby arugula, shaved fennel, radicchio, lemon basil aioli

BRAISED SHORT RIB & ROOT VEGETABLE POTSTICKERS

barolo chanterelle mushroom demi, rosemary

BLACK TRUFFLE RAVIOLI

truffle fondue, shaved black truffles, reggiano parmigiano

The Courtship

ALLEN BROTHERS FILET MIGNON

cast iron seared sliced filet, truffle potato gratin, asparagus, gorgonzola, fresh thyme butter

ROSEMARY CRUSTED RACK OF LAMB

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

PAN SEARED CHILEAN SEA BASS

jumbo lump crabmeat, asparagus, 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

NEW YORK STYLE CHEESECAKE

whipped cream, brandied cherries, chocolate shavings

