

STARTERS

French Onion Mushroom Tart

WILD MUSHROOMS / CARAMELIZED ONIONS /
GRUYERE CHEESE / HERBS / SAVORY BUTTER CRUST /
PORT WINE REDUCTION

LA Charbroiled Oysters

CHESAPEAKE OYSTERS / LOUISIANA CRAB BUTTER /
GRILLED BREAD / PORCINI & PARMESAN CHEESE
BLEND / HERBS / SALT BED

Whipped Ricotta & Prosciutto Shrimp

LEMON WHIPPED RICOTTA / PROSCIUTTO
WRAPPED SHRIMP / PISTACHIOS / HOT HONEY
DRIZZLE / GARLIC CROSTINI

MAINS

Perfect Pair

BUTTER LOBSTER TAIL / PETITE FILET / TRUFFLE
& CHEESE POTATO STACK / PANCETTA & PINE NUT
ROASTED ASPARAGUS

Osso Buco & Homemade Pasta

SLOW COOKED OSSO BUCO / GREMOLATA /
SAFFRON & SAUSAGE CREAM / FRESH PASTA

Jumbo Scallops

ORANGE BUTTER SCALLOPS / WHIPPED
CAULIFLOWER BASIL PUREE / BEET PUREE /
TRUFFLE & CHEESE POTATO STACK /

New York & Burratta

NEW YORK STRIP / FIG-CARAMELIZED ONION /
ROSEMARY-LAVA SALT BUTTER / HERB POTATOES &
BURRATA / VIBRANT ROASTED BEETS & CARROTS

FEATURED

February 14th - 16th



SOUP / SALADS

Pink Lobster Bisque

CREAMY PINK BISQUE / LOBSTER / BUTTER HEART
CRACKER / CHIVE OIL /

Caramelized Brie

MIXED GREENS / CARAMELIZED BRIE / CRAISINS /
BLOOD ORANGES / RED ONIONS / CANDIED WALNUTS
/ ORANGE POPPY SEED DRESSING

Heart of Romaine

ROMAINE HEART / HEIRLOOM TOMATO /
PARMESAN CRISPS / MULTI GRAIN CROUTONS /
SPICY CAESAR

DESSERTS

Chocolate Tres Leches

CHOCOLATE MILK CAKE /
WHIPPED CHOCOLATE MOUSSE / RASPBERRY SAUCE
/ CINNAMON CHURRO WONTON

Brûlée Citrus Cheesecake

BLOOD ORANGE CHEESECAKE /
BISCOFF COOKIE CRUST / BRULEE CITRUS /
PISTACHIO BRITTLE / FIG SPREAD

Passion Fruit Panna Cotta

PASSION FRUIT PANNA COTTA / RUM & MINT
INFUSED FRUITS / WHITE CHOCOLATE & COCONUT /
EDIBLE FLOWER

**INDULGE IN OUR MENU: AVAILABLE AS A 3 COURSE
DELIGHTFUL PACKAGE FOR TWO WITH
COMPLIMENTARY CHAMPAGNE - \$140
OR FOR INDIVIDUAL ORDERS.**

