

# Valentine's Day

# **APPETIZERS**

#### **Roasted Beet Salad**

grilled romaine hearts, golden beets, pink peppercorn crusted goat cheese, cashew crumb, raspberry-champagne vinaigrette 14

# **Lobster Bisque**

stock, cream, butter, & lobster meat; garnished with chive crème fraiche and fried shallots 14

# ENTREES

### **Duck Two Ways**

duck leg confit with root vegetable hash and shallot pan sauce -and- seared medium-rare duck breast with rosemary cracked fingerling potatoes, blackberry demi, crispy leeks 42

#### Lobster Tortelloni

house made lobster-ricotta tortelloni, garlic-seared spinach, white asparagus, lemon-parmesan cream, lobster oil 36

#### The Ultimate Surf & Turf

our 48oz tomahawk steak, charbroiled and oven roasted; paired with our colossal #1 cold water lobster tail, dusted with old bay seasoning and butter roasted; served with your choice of vegetable and starch 160

\* Serves two people, must reserve prior to 2/10

# **DESSERT**

#### **Chocolate Mousse Cake**

rich mocha cake layered with house made raspberry preserves and chocolate mousse; drizzled with dark chocolate ganache and topped with chocolate dipped strawberries; plenty for two to share 16