

**Valentine's Day**  
Friday, February 14<sup>th</sup>, 2014

**Champagne Toast**

**Amuse Bouche**

Caviar Blini

**Appetizer**

Choice of One

Smoked Salmon

Capers, Eggs, and Toast Points

Half-Dozen East Coast Oysters

Pink Peppercorn Mignonette / Cocktail Sauce

Grilled Giant Madagascar Prawns

Toasted Garlic / Lemon

Yellowfin Tuna Tartar

Wasabi / Seaweed Salad

Bibb Lettuce

Maytag Blue Cheese / Candied Pecans / Dried Cranberries / Balsamic

**Entrée**

Choice of One

Roast Halibut

Caviar Butter Sauce

#1 Yellowfin Tuna

Seasame-Soy Vinaigrette

Steamed 1 ¼ Maine Lobster

Drawn Butter

Filet-Mignon Rossini

Foie Gras, Port Sauce

**Sides**

Served for the Table

Truffled Whipped Potatoes

Glazed Baby Carrots

**Dessert**

Choice of One

Molten Chocolate Cake

Red Velvet Ice Cream

New York Style Cheesecake

Blueberry Coulis

Ice Cream / Seasonal Sorbet

**\$99.00 per person**

Not including tax & gratuity