

# Happy Valentine's Day

\$85 per person, food only



## Antipasti

*Seared Diver Sea Scallop with Arugula and Crab Meat Risotto-Saffron Sauce*

*Beef Tenderloin Carpaccio with Arugula and Shaved Parmesan*

*Creminis Ripieni: Baby Portobello Mushrooms Stuffed with Crab Meat with Lobster Sauce*

*Classic Shrimp Cocktail with House Made Cocktail Sauce*

*Wild Mushroom and Sage Raviolo with Creminis and White Truffle Oil*

*Fresh Maine Lobster Bisque*

## Insalate

*Caprese Salad with Buffalo Mozzarella, Roma Tomato, and Basil*

*Red Beet and Orange Salad with Seared Goat Cheese Medallion*

*Traditional Caesar Salad*

## Secondi Piatti

*Braised Beef Short Rib with Truffle Mashed Potatoes*

*Filet Mignon with Truffle Mashed Potatoes, Wild Mushrooms, Broccolini and Green Peppercorn Sauce*

*Grilled Chilean Sea Bass, Wilted Spinach, Baby Artichokes, Capers, and Citrus Sauce*

*Double Lamb Chops Stuffed with Goat Cheese and Herbs with Grilled Fennel and Trevisio*

*Pan Seared Wild Salmon with Scampi Risotto and Fine Herbs in Pomodoro Sauce*

*Lobster and Crab Tortelloni with Lemon Cream and Caviar*

*Fire-Grilled Petite Chicken Breast, Grilled Root Vegetables, Red Wine Reduction*

*Butternut Squash Ravioli, Julienne Zucchini, Sage Brown Butter and Lemon Zest*

## Dolce

*Panna Cotta with Fresh Vanilla Bean and Raspberry Sauce*

*Sorbet or Gelato with Fresh Berries*

*House Made Tiramisu with a Chocolate Truffle*

*Double Chocolate Cake with Praline Sauce and Vanilla Ice Cream*