

# HAPPY VALENTINE'S DAY

\$50 Three Course Menu  
(Bar, Dessert, Tax & Gratuity Additional)

## Appetizer Selection

Maryland Crab Bisque

Lobster Home Fries Siracha Aioli

Three Piece Jumbo Shrimp Cocktail

Baked Clams or Clams Casino

Blue Point Oysters on the Half Shell Grapefruit Salsita

Tempura Fried Shrimp with Spicy Tuna, Scallions, Micro Wasabi

Tri Colored Sashimi Plate

Tuna, Salmon, Yellowtail, Daikon Radish Sprouts

Filet Mignon "Burnt Ends" Golden Carolina BBQ Sauce

Open Faced Crispy Smoked Duck Breast Moo Shu Crepe

Cucumber, Hoisin Drizzle

Crispy Vegan Sweet Potato & Black Eyed Pea Samosa

Cilantro Tamarind Sauce

Coconut Shrimp Ceviche Crisp Taro Root Chips

## Salad Course

Organic Baby Mixed Greens

Heirloom Cherry Tomatoes, Roasted Gold Beets, French Radish,  
Toasted Hazelnuts, Goat Cheese, Banyuls Vinaigrette

## Entrée Selection

Grilled Marinated NY Strip Steak Merlot Demi-Glace

Pan Seared Scottish Salmon Blood Orange Sauce

Stuffed Organic French Cut Chicken Breast Cognac Veloute

Braised Natural Beef Short Ribs

Smoked Onion Wild Mushroom Ragout

Roasted Half Crescent Farms LI Duck Golden Raspberry Sauce

Valentine's Day Sweetheart Roll

Crab, Shrimp, Cucumber, Soy Paper Wrapped in Tuna, Asian Green  
Salad, Crispy Wonton

Cavatelli Pasta

Grilled Shrimp, Roasted Tomatoes, Goat Cheese, Broccoli Rabe

Vegetarian "Beef Stroganoff"

Organic Mushrooms, Brown Rice Noodles

Grilled Filet Mignon Rosewater Béarnaise Sauce (+ 10)

Crispy Panko Crusted Lobster Tail "Paillard"

Champagne Caviar Beurre Blanc (+ 10)

