

# Valentine's Special

Three Course Prix-Fixe Menu

\$65 Per Person

## 1ST COURSE

### Pan Seared Scallops

Red Beet Purée, Basil Pesto, Fried Fennel Fingers

### Sausage and Tortellini Soup

Roasted Italian Sausage, Cheese Tortellini, Kale, Roasted Onion

### Bibb Lettuce Salad

Bibb Lettuce, Mandarin Orange, Toasted Almonds, Red Radish, Thai Basil

Vinaigrette

### Seafood for Two – Available for tables that order two Entrees

Served with 2 of each of the following:

Oysters Casino, Raw Oysters, Blackened Shrimp, Fried Shrimp and a sharable Avocado Tuna Tower, Dipping Sauces

## 2ND COURSE

### Ocean Pappardelle

Shrimp, Sea Scallops, Lobster, Crab and Pappardelle in Blood Orange Beurre Blanc

### Prime Filet Mignon

Wood Grilled Filet, Goat Cheese Polenta, Wild Mushroom Red Wine Reduction, Asparagus, Beer Battered Onions

### Flounder Napoli

Gulf Flounder, Sun Dried Tomato and Artichoke Caper Sauce, Roasted Eggplant and Brussels Sprouts

## 3RD COURSE

### Raspberry Crème Brûlée

### Chocolate Pot de Crème

### Dessert for two

Two cups of Mexican Hot Chocolate, With our Family Recipe Tres Leches Cake

February 14th- 17th

Book your reservation.