

## Happy Valentine's Day!

### APPETIZERS

#### Escargot a la Bourguignonne

*classic baked French style large snails* | 14

#### Shrimp Cocktail Martini

*horseradish-dill Courvoisier cognac  
cocktail sauce* | 15

#### Foie Gras

*A+ Hudson valley, 20 years aged balsamic,  
red currant jam and California  
fig reduction* | 20

### SALADS

#### Organic Spring Mix Salad

*feta, pear and oven roasted beets,  
house made champagne vinaigrette* | 10

#### Classic Caesar Salad

*California romaine tossed in CuiZine Caesar  
dressing, Pecorino Romano cheese, herbed  
pretzel croutons* | 10

### SOUP

#### Baked Onion Soup | 8

#### Lobster Bisque | 10

### ENTREES

#### Broiled Florida 8oz. Lobster Tail, Side of Butter | MKT Price

#### Royal Crusted Branzino

*herbed crust, asparagus risotto,  
champagne saffron reduction* | 39

#### Pan Seared U-10 Scallops

*classic succotash, bacon lardons, basil oil* | 34

#### Chicken Kiev Funghi

*herb butter stuffed chicken,  
flash fried, funghi sauce* | 28

#### Sous Vide Frenched Double Bone-in 12oz. Harplens Farm Pork Chop

*grilled fresh Harplens farm bone-in  
pork chop, rich Hunter sauce* | 30

#### Spicy Lobster Pappardelle Pasta

*lobster meat, Cherry brandy butter  
sauce, cherry tomato* | 28

#### Surf & Turf

*grilled 8oz. fillet mignon and 2 large  
baked crab stuffed shrimp* | 45

### DESSERTS

#### Flourless Pomegranate Chocolate Cake

*rich chocolate cake, pomegranate pearls,  
shaved Ghiradelli chocolate* | 8

#### Bread Pudding

*pecan bread pudding, Jack Daniels sauce,  
French vanilla ice cream* | 8

#### Trio Creme Brulee

*orange, biscotti and chocolate  
flavored brulee, fresh berries* | 8