

Valentines Day

Entrées

Appetizers

Seared Scallops | 23

Mustard Creme and Wilted Greens

Potato Latkes | 24

House Smoked Trout and Tsar Nicoulai Select Caviar

Escargots a la Bourguignonne | 23

Bone Marrow and Chimichurri Greens | 21

Lobster Pillow | 24

House Ravioli - Oriental Lobster Broth

Oysters - (see middle of page) | 23

Roasted Beet Carpaccio | 19

Warm Goat Cheese, Beet Chicharron Shallot Vinaigrette

Filet of Prime Beef Tenderloin | 55

Fire Roasted, Hand Carved Filet of Prime Beef Tenderloin, Fresh Grated Horseradish Root, Brandy Mustard Cream Sauce Cuddled by Horseradish Mashed Potatoes, Glazed Carrots and Parsnips

Prime Porterhouse | 58

and Whiskey Sauce, Roasted Asparagus, Baked Potato

Lamb | 58

Rosemary Braised Niman Ranch Lamb Shanks crowing a bed of Polenta pan jus and Oven Vegetables

Coq au Vin | 32

Classic French Stew with Chicken Braised slowly in Red Wine with Bacon, Mushrooms and Pearl Onions on top of Parmesan Polenta and Root Vegetables

Lobster | M/P

Live Whole Main Cold Lobster, Roasted Corn, Bleu Cheese Mashed Potatoes with Glazed Carrots and Parsnips

Chilean Seabass | 53

Chilean Seabass, Lemon Cream Sauce on Fresh House Pasta

Pasta | 29

Artichoke Pesto Fresh House Pasta

Entrées Include

Salad of Bibb Lettuce, Arugula, Watercress, Radicchio, Pomegranate Seeds, Gorgonzola Cheese, Candied Pecans with Pomegranate Vinaigrette or Lobster Bisque

OYSTERS

Trio of Awesomeness | 23

Buckley Bay Oyster, Baynes Sound, BC - Firm Meat, Crisp Clean Flavor
Fanny Bay Oyster, The Town of Fanny Bay, BC - Firm Meat, Cucumber Finish
Kumamoto Oyster, Humbolt Bay, CA - Fruity, Sweet, Melon-Scent

DESSERTS

Caramel Apple Blossom | 15

Strauss Vanilla Bean Ice Cream

Chocolate Crème Brulée | 15

Ricotta Cheesecake | 15

with Fresh Berries



DINNER SERVICE BEGINS AT 5