

» → **VALENTINE'S MENU** ← «

APPETIZER FOR TWO

Warm Maine Lobster Dip

– served in a bread bowl \$16 –

– or –

Beef Carpaccio

– with salted capers, arugula, lemon, truffles and Parmesan \$17 –

SOUP

Roasted Red Pepper Bisque

– topped with basil creme fraiche \$6 –

– or –

French Onion

– Savory caramelized onions in beef broth with melted provolone and herb crostini \$6 –

MAIN COURSE

– choose one –

Scallops and Shrimp

– served with lemony risotto, sous vide carrots, melted leeks \$36 –

Filet Mignon

– hand-cut 8 ounce filet, gratin potatoes, asparagus, pancetta and Parmesan \$37 –

Grilled Marinated Vegetables and Portabella Mushroom

– served with broccoli rabe ravioli and creamed spinach \$34 –

DESSERT

Champagne and Chocolate Covered Strawberries

prix fixe menu \$55 per person, plus tax and gratuity

available ala carte, too

