



# Valentine's Day Menu

Chef's Special Amuse Bouche

## **Appetizers**

### **Goat Cheese and Golden Beet Cake**

asparagus, fennel, arugula & hazelnut salad, beet marmalade & orange and fennel seed dressing  
or

### **Mini Seafood Platter on Ice**

lobster, oyster, jumbo scampi and wahoo ceviche  
with rose infused cocktail sauce  
or

### **Pepper Crusted Tuna Nicosie**

fresh tuna, poached quail egg, potato, string bean, olives, cherry tomatoes, romaine

(FWs Fish Chowder or Soup of the Day is also available)

## **Entrées**

### **Porcini Dusted Grilled Angus fillet Mignon**

mushroom wellington, broccolini & port wine foie gras sauce  
or

### **Grilled Guinea Chick & Pan Roasted Local fish**

Saffron Gnocchi, Tomato Ragout & Zucchini  
or

### **Harissa Crusted Rack of Lamb**

minted Greek yogurt potato mash, broccolini and red wine jus


\$40 surcharge for Surf & Turf with Fillet and Half Lobster combo

## **Dessert**

### **Craquelin**

(profiterole)

filled with tequila rose strawberry cream, crispy meringue swan  
and frosted rose petals



\$108.50 per person  
plus 20% service charge