



# Valentine

## *A Beef & Lobster Love Affair*

BY EXECUTIVE CHEF PETE MANFREDINI



### *Amuse Bouche*

Lobster Cappuccino & Herb Crème Fraiche

### *First Course*

#### *Lobster & Avocado Salad*

Local Baby Greens & Champagne Vinaigrette  
or

#### *Shaved Artichoke Salad*

Baby Arugula, Parmesan, Toasted Pine Nuts, & Thyme Vinaigrette

### *Second Course*

#### *Braised Short Rib*

Polenta, Escarole & Braised Sauce

or

#### *Lobster Risotto*

Served With Vegetables, Baby Spinach & Velouté

### *Third Course*

#### *Lobster Gratin*

Ruby Chard & Wild Rice Pilaf

or

#### *Filet*

Roesti Potato, Sautéed Spinach & Truffle Demi

### *Dessert*

#### *Mango Mousse Cake*

or

#### *Napoléon Cake*

FRIDAY, FEBRUARY 14, 5PM-10PM

**\$69 per person**

Tax and gratuity not included



## *Battle & Claw*