

Valentine's Day Tasting Menu

Three Courses - 65

~ Sparkling Toast ~

Veuve Cliquot Brut | 15 glass

Soup or Salad

choice of one

LOBSTER BISQUE

housemade signature
rich lobster stock, cream

CAESAR SALAD

cut romaine hearts, seasoned croutons,
parmesan cheese, caesar dressing

ARUGULA and BLOOD ORANGE SALAD

organic arugula, citrus vinaigrette, blood oranges, candied pecans, feta cheese

Entrees

choice of one

PETITE FILET and MAINE LOBSTER DUET

6 oz. center cut misty isle farms (vashon island, wa), 5 oz. maine lobster tail,
local beecher's flagship cheese potato gratin, oven charred brussels sprouts

DUNGENESS CRAB STUFFED HALIBUT

alaskan halibut, dungeness crab fry legs, dungeness crab stuffing panko,
pecan wild rice, buttered asparagus, mango beurre blanc

PRIME RIB with OVEN ROASTED GARLIC PRAWNS

available Valentine's Day only

slow-roasted certified angus beef, white gulf prawns, seared cauliflower,
truffle salted fingerling potatoes, creamy horseradish, jus

RIBEYE STEAK with OVEN ROASTED GARLIC PRAWNS

12 oz. certified angus beef ribeye steak, white gulf prawns, seared cauliflower,
truffle salted fingerling potatoes, creamy horseradish, jus

Sweet Finishes

choice of one

Crème Brûlée

Peanut Butter Pie

Flourless Chocolate Cake

