



# Valentine's Menu

## STARTERS

### **Lobster Chowder**

Sweet Potatoes, Maine Lobster, Truffle Oil

or

### **Baked Stuffed Oysters**

Country Ham, Jack Cheese, Spinach and the Scent of Anise

or

### **Cupid's Arrow**

Warm Bacon Dressing, Bleu Cheese Croutons, Diced Red Onion and Heirloom Tomatoes

## ENTREES

### **Love of Land and Sea**

Petite Filet of Beef finished with a Red Wine Reduction and paired with a Tempura Lobster Tail drizzled with Sweet Chili Drizzle

or

### **Florida Red Snapper**

Pan Roasted Red Snapper served over Parmesan Risotto, with Smoked Tomato and Rock Shrimp Fumet

or

### **Love Bird**

Shenandoah Valley Chicken, filled with Chopped Spinach, Sundried Tomatoes and Boursin Cheese, rolled in Bread Crumbs, lightly fried and finished with Organic Mushrooms

or

### **Rose Petal Rockfish**

Seasonal Chesapeake Bay Rockfish lightly crusted with Pine Nuts and paired with Sea Scallops and finished with Rose Petal Broth

or

### **Petite Filet**

Applewood Grilled Filet of Beef wrapped in House Cured Bacon, finished with Sweet Potato Hay

or

### **Marinated Portobello Risotto**

Garlic, Shallot, and Basil Scented Risotto, paired with a Wood Grilled Portobello Mushroom, tender Asparagus and Tomato

## DESSERT

### **White Chocolate Raspberry Cheesecake**

Fresh Raspberries, Chocolate Drizzle and White Chocolate Shavings

or

### **Chocolate Covered Strawberries**

Crème Brulee Chaud-Froid on a Raft of Coco Streusel

**\$95.90 PER COUPLE**