

SALACIA

PRIME SEAFOOD AND STEAKS

Valentine's Menu

APPETIZER

Aphrodite's Oysters®

Lynnhaven Oyster, served as a half dozen with Aphrodite Condiments

or

Braised Short Ribs

Slow Braised Short Ribs, finished with Whipped Potatoes and Lavender, Rose Petal Scented Jus

SALAD OR SOUP

Two Hearts as One

Blend of Red and Green Baby Romaine Hearts, White Anchovies, Caesar Dressing, Parmesan Crisps, and Brioche Croutons

or

Roasted Corn and Shrimp

Wood Roasted Corn, Cream and Colossal Shrimp

INTERMEZZO

Wild Berry Passion Sorbet

Loving duet to cleanse your pallet

ENTRÉE

Love of Land and Sea

In Salacia fashion, Grilled Plum Tomatoes, Asparagus and Oven Roasted Lobster Tail and Hollandaise

or

Florida Red Snapper

Wild Applewood Grilled Snapper, Roasted Lemon, Fresh Parsley and Heirloom Tomatoes

or

Chausser's Love

White Marble Farms Boneless Pork Loin Chop finished with a Sauté of Sweet Peppers, Tomatoes and Natural Reduction

or

Prime Strip Steak

Prepared with love in our special oven at 1800° finished in a Reduction of Red Wine Demi Glace and Plum Tomato

or

Maine Lobster

Applewood Roasted Maine Lobster Tail, Vanilla and Lavender Infused Butter

or

Marinated Portobello Risotto

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

CHOICE OF A PERSONAL SIDE

Slow Braised Collard Greens

or

Roasted Reds and Fingerling Potatoes

or

Asparagus and Garlic Butter

DESSERT

Love Birds Dessert

Flourless Chocolate Cake, Raspberry Drops, Chocolate Paint, Traditional Crème Brulee with Fresh Berries, all completed with Dark Chocolate Dipped Strawberries

\$150.⁰⁰ PER COUPLE