



Valentine's Day Dinner Menu

Glass of Champagne
Louis Roederer Brut Premier

Amuse-Bouche

Fisher Island Oyster, Avocado Mousse and Cilantro

Appetizers

Diver Sea Scallops

Truffled Polenta and Madeira Gastrique

OR

Truffled Goat Cheese Tart

Puff Pastry Stuffed with Creamy Goat Cheese, Truffles and Balsamic Glaze

Entrées

Pan Roasted Chilean Sea Bass

Braised Artichoke, Hearts of Palm and Ripe Olive Ragout, Basmati Rice

OR

Herb Crusted Rack of Lamb

Roasted Fingerling Potatoes, Baby Carrots, Zinfandel Sauce

Dessert

Chocolate Framboise

Raspberry Chocolate Cake with White Chocolate Sauce

Freshly Brewed Coffee, Decaf or Tea

\$ 65 per person Exclusive of Tax and Gratuity

Executive Chef Brian C. Wieler