



# VALENTINE DINNER

## SHARED PRESENTATION THROUGHOUT

### 1<sup>st</sup> COURSE SEAFOOD TRIO

Jumbo Shrimp Cocktail, Sauce Marie Rosé, Fresh Grated Horseradish,  
Tuna Tartare, Plantain Spears,  
Maine Lump Blue Crab Cake, Crisp Caper Aioli

### 2<sup>nd</sup> COURSE

Caramelized Peaches and Cambozola Cheese  
Black Olive pesto, Garlic Rubbed Crostini, Arugula Leaves  
and Champagne Vinaigrette

### 3<sup>rd</sup> COURSE

Grilled Medallions of Filet Mignon, Butter Poached Lobster Tail, Drawn Butter,  
Roasted Shallot and Mushroom Fricassé, Leek Frites

### 4<sup>th</sup> COURSE

Cabernet Sauvignon Sorbet  
Rosemary Dust

### 5<sup>th</sup> COURSE

Chocolate Dipped Strawberry Skewers,  
Cheesecake Lollipop, Praline Brittle, Raspberry Coulis

Coffee and Tea

\$65.00 per person