

Happy Valentine's Day Four Course Dinner

\$50 per person price fixed menu (tax & gratuity not included)

Pre-Dinner:

Glass of Adami Prosecco, Italy

A citrus nose leads to amazingly creamy fine bubbles with hints of apple, pear, and melon.

Course One:

Tomato and Lobster Bisque Soup

Served with a bite-size, grilled brie cheese sandwich.

Course Two (choice of one of the following):

Poached Pear Salad

Poached pear served over mesclun greens with roasted walnuts, crumbled blue cheese tossed in a champagne vinaigrette dressing.

Seared Scallops

Pan-seared scallops served with a smoky corn salsa and finished in a lemon butter sauce.

Course Three (choice of one of the following):

Vegetable Rotolo

Tri-color, vegetarian rotolo pasta served over our delectable tomato cream sauce.

Roasted Lamb Shank

Served with garlic mashed potatoes and braised collard greens with pancetta.

Skate Wing

Pan-seared skate wing drizzled with an herb olive oil and accompanied by an herb citrus salad.

Course Four (choice of one of the following):

Vanilla Crème Brulee

Enjoy our home-made, classic vanilla crème brulee.

Chocolate Chip Bread Pudding

Home-made chocolate chip bread pudding finished with a caramel sauce and served with a scoop of vanilla gelato.

