



# VALENTINE'S DINNER MENU

SUNDAY, FEBRUARY 14, 2016

## COUPLES SEAFOOD TOWER 100

raw oysters, cocktail shrimp, king crab, stone crab

### APPETIZER

#### Ceviche Trio

ceviche, shrimp guacamole, ahi tuna

### SOUP *or* SALAD

#### Lobster Bisque

crème fraîche

#### Quinoa Salad

baby kale, aged manchego cheese, pine nuts, watermelon, lime vinaigrette

### ENTRÉES

#### Petite Filet Mignon Oscar Style 65

king crab, papas bravas, asparagus béarnaise sauce

#### Pepper Coffee Crusted Dryaged Ribeye 80

charred broccolini, horseradish mashed potatoes, pink peppercorn, spanish bleu cheese sauce

#### Seared Scallops 65

pink grapefruit and serrano beurre blanc, shaved fennel, baja style couscous

#### Ocean Trout 55

cold smoked trout, wild mushroom risotto, shaved black truffles

#### Stuffed Airline Chicken Breast 55

bacon lardons, goat cheese stuffing, wild mushroom risotto, shaved black truffles

#### Maine Lobster Tail 80

baby carrots, couscous, lemon capers drawn butter

#### Tomahawk Ribeye 140 (for two)

36 oz. bone-in ribeye, papas bravas, charred broccolini

### DESSERT

#### Chocolate Cappuccino Tiramisu Cake

marscapone, espresso, ladyfingers

Aurelio Sanchez, Executive Chef

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