

# Happy Valentine's Day 2019

## APPETIZERS

**Jumbo Shrimp Cocktail**  
6 shrimp / 18

**Colossal Crab Cocktail**  
Cucumber, Tomatoes  
and a Mary Rose Sauce / 24

**Oysters on the Half Shell**  
6 pieces / 18

**Maine Lobster Cocktail**  
Mango, sweet Red Onions, Belgian  
Endive, Grapefruit, Papaya, Avocado  
and Mango Vinaigrette / 32

### Lavender Seafood Platter for Two

6 Oysters / 6 Jumbo Shrimp / 8oz. Lobster Tail / 64

Sauces: Red Wine Mignonette, Cocktail Sauce, Horseradish Cream and French-Style "Marie Rose" Sauce

## STARTERS

**Wild Mushroom Soup**  
Chives and Truffle Oil

**Ahi Tuna Tartare**  
Champagne Mango, Avocado, Sambal Chili,  
Soy Sauce Dressing served in a martini glass

**Oven Roasted Duo of Beet Salad**  
Petite Salad, Hazelnut Dressing,  
Applewood Smoked Bacon, Crème Fraiche,  
Goat Cheese and Citrus Greens

**Baby Iceberg Wedge Salad**  
Champagne Vinaigrette,  
Roquefort Soufflé,  
drizzled with Fig reduction

**Lobster Raviolis**  
1/2 Lobster Tail, Basil Tomato Bisque  
& Sweet Corn

**Grilled Prawn Salad**  
Baby Romaine 'Caesar-Syle'

## ENTREES

**Roasted Crispy Half Duck**  
Pinot Grigio Poached Pear, Sautéed Spinach, Red Quinoa Cake, Lavender-Honey Orange Peel Sauce

**Sauteed Veal Tenderloin**  
Wild Mushroom Ravioli with Morels Sauce

**Oven-Roasted Pistachio Crusted Rack of Lamb**  
Ratatouille Provençale, Au Gratin Potatoes, and Ruby Port Wine Sauce

**Butternut Squash Raviolis**  
Candied Walnuts, Spanish Manchego Cheese, Roasted Squash Sage and Butter

**Grilled Center-Cut 8oz. Filet Mignon**  
Fondant Potatoes, Haricot Vert and Bearnaise Sauce

**Crispy Skin Steelhead Scottish Salmon**  
Roasted Fennel, Roasted Roman Artichokes and Vodka Mousseline Sauce

**Mary's Half-Roasted Chicken**  
Parsley Polenta, Wild Mushroom Medley, Mustard Tarragon Sauce  
Fresh Herb Salad with Homemade Herb Cheese

**Roasted Lobster Tail\* with your entree / \$36.00**

\*Cannot be ordered as an a la carte item, or substituted for any other entree item

## DESSERT

Tulip of Raspberry Mousse, Lemon Meringue Tart and a Long-Stemmed Chocolate Covered Strawberry

**\$80.00 per person plus tax and gratuity. No substitutions or split plates, thank you.**

*The Wine Vault membership card is not applicable tonight.*