



Happy Valentine's Day 2020

APPETIZERS

Grilled Jumbo Shrimp Cocktail
5 shrimp/18

1 Pound Steamed Colossal Lump Crab
Drawn Butter and Lemon / 85

Oysters on the Half Shell
6 pieces/20

House-Smoked Scottish Salmon
Micro-Greens, Lemon-Chervil Crème Fraîche and Toast Points /17

Lavender Seafood Platter for Two
6 Oysters / 6 Jumbo Shrimp / 8oz. Lobster Tail/64
Served with: Red Wine Mignonette, Cocktail Sauce, Horseradish Cream and French-Style "Marie Rose" Sauce

STARTERS

Choose one

Wild Mushroom Soup
Chives and Truffle Oil

Ahi Tuna Tartare
Champagne Mango, Avocado, Sambal Chili,
Soy Sauce Dressing

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

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

Five Cheese Baked Large Ravioli
Vodka Cream Sauce and fresh Mozzarella

Grilled Prawn Salad
Baby Romaine 'Caesar-Syle'

ENTREES

Choose one

Maple Leaf Roasted Half Duck
Sweet Potato Crème Brûlée, charred Brussels Sprouts with Pancetta and Carmelized Onion topped with a Herb Demi Glaze

Oven-Roasted Pistachio Crusted Rack of Lamb
Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction

Florida Rock Shrimp and Hokkaido Scallop Seafood Truffle Risotto
Parmesan Crisp

Maine Lobster Ravioli
Tomato Corn Relish, Chardonnay Lobster Cream Sauce topped with a half Lobster Tail

Grilled Center-Cut 8oz. Filet Mignon
Roasted Fingerling Potatoes, Bacon-wrapped Asparagus topped with with a classic Bernaise Sauce

Crispy-Skin Norwegian Salmon
Japanese Furikake Rice Cake, Baby Bok Choy Sauce with a Wasabi Soy Ginger Butter Sauce

Lavender Honey-Glazed Roasted Chicken Pallard
Trio of Cheese Gnocchi

8oz. Roasted Lobster Tail* with your entree / \$38.00
*Cannot be ordered as an a la carte item, or substituted for any other entree item

DESSERT

Lemon Meringue Tart, Peach Cobbler and a Long-Stemmed Chocolate Covered Strawberry

\$89.00 per person plus tax and gratuity. No substitutions or split plates, thank you.
The Wine Vault membership card is not applicable tonight.