



# Valentine's Dinner



Featuring the creations of

## Executive Chef Daniel Nemec

### Course ♥ One

Your choice of one the following:

**Maryland Style Crab Cake**  
With Classic Sauce  
Beurre Blanc

**Grilled Herb Polenta**  
With Sautéed Baby Spinach  
& Robiola Cheese

**Peppered Lamb Lollops**  
With a Cognac  
Button Mushroom Sauce

**Totten Bay Oysters on the Half Shell**  
With a Cilantro Lime  
Mignonette

### Course ♥ Two

Your choice of one the following:

**Chopped Salad**  
Iceberg Lettuce, Granny Smith Apples,  
Walnuts, Applewood Smoked Bacon,  
Red Onions. Tossed with our Signature  
Bleu Cheese Dressing

**Classic Caesar Salad**

**Salad Lyonnaise**  
With a White Truffle  
Vinaigrette

**Lobster Bisque**

### Course ♥ Three

Your choice of one the following:

**Prime 16 oz New York Strip**

**18 oz Rosewood Smoked Ribeye**  
With Signature Rub

**Braised Lamb Shank**  
With a Mint Veal Stock  
Reduction

**Lobster Newburg**  
8oz Cold Water  
Australian Lobster Tail  
with Sauce Newburg

**Grilled 7 or 10 oz Blue Ribbon Filet**  
With Your Choice of One of our Signature Sauces  
(Roquefort, Cognac Pepper, or  
Classic Béarnaise)

**Australian Barramundi Oscar**  
Oven Baked with Asparagus,  
Jumbo Lump Crab &  
Classic Sauce Béarnaise

All entrées accompanied by:

**Lobster Mashed Potatoes**  
**Sautéed White Truffle Wild Mushrooms**  
**Grilled Asparagus**

### Course ♥ Four

**Belgian Dark Chocolate Nirvana Cake**  
With Tahitian Vanilla Bean Strawberry Compote & Passion Fruit Coulis

85 per person

Tax and Gratuity Not Included

Wine Pairing Available