



Valentine's Dinner

A flute of chilled sparkling wine upon arrival accompanied by hand-dipped chocolate-covered strawberries presented tableside

First Course

Lobster & Seafood Chowder

Our signature seafood chowder with Atlantic lobster gently simmered with potatoes, sweet corn, and aromatic herbs in a silky cream broth. Finished with chives and served with warm artisan bread.

Choose one

Winter Garden Salad

A salad of baby greens, shaved fennel, endive, and radicchio, with honey crisp apple and toasted hazelnuts. Finished with a delicate shallot-champagne vinaigrette and fine herbs.

Whipped Goat Cheese & Roasted Beets

Silky whipped chèvre with heritage roasted beets, orange segments, pistachio crumble, and micro greens. Finished with citrus olive oil and aged balsamic.

Main Course

Choose one

Herb & Prosciutto-Stuffed Chicken Breast

Pan-roasted chicken breast filled with prosciutto, spinach, roasted garlic, and fine herbs. Served with silky Yukon Gold mash, seasonal vegetables, and a thyme-scented jus.

Grilled Certified Angus Filet Mignon

Grilled Certified Angus Beef filet mignon finished with a red wine demi-glace. Served with classic potato dauphinoise, charred broccolini, sautéed mushrooms and leeks, and garlic-thyme butter.

Maple-Miso Glazed Atlantic Salmon

Roasted Atlantic salmon with maple and white miso. Served with a coconut-lemongrass rice cake, with soy-glazed green beans, charred scallion, and a citrus-ginger beurre blanc.

Vegetable Paella Verdura

Saffron rice with seasonal vegetables, roasted peppers, artichokes, and peas. Finished with chili-marinated tofu, preserved lemon, fresh herbs, and citrus olive oil.

Dessert

Choose one

Champagne Berry Cheesecake

Vanilla & champagne mousse cheesecake with berry compote; and chocolate crumble.

Chocolate Truffle Torte

Rich chocolate torte with whipped cream, dark chocolate sauce, and fresh berries.

Three Course Prix Fixe
\$ 85 per Guest plus tax and gratuity