

Friday February 14th, 2020 5:00pm to 10:00pm Reservations required: 407.352.1100

Menn First Course

Ying and Yang Roasted Vegetable Bisque Fennel, Leaks, garlic, red peppers, yellow peppers, topped with a chive cilantro crème fresh

Second Course

Sunset Salad

Baby mix greens, apples, cucumber, carrots, red and yellow beet shavings, candied pecans, manchego cheese, with a roasted garlic honey balsamic vinaigrette

Beating HeartBaby

Purple romaine hearts, roasted baby heirloom tomatoes, grilled onions, candied pancetta, blue cheese, drizzle with balsamic reduction and buttermilk blue cheese dressing

third Course

Chilean Sea Bass 40.00

Seared sea bass on top of a potato galette, Cipollini onion confit, onion baby asparagus, infused herb oil and citrus sweet chili glaze

Surfand Turf 48.00

Prime center cut 6oz filet paired with a 6oz lobster tail, hickory smoked Honduras mashed potatoes, carrots and asparagus petals, a rosemary infused demi-glace and Caribbean pepper sauce

Filet Mignon - Sous Vide 42.00

Bacon wrapped filet mignon, served with baby vegetable medley, smoked Gouda herb polenta, rosemary infused demi-glace

Sweets

Banana Vanilla Bean Crème Brûlée Dark Chocolate Soufflé with strawberry gelato