

THE FROST BAR

AT OCEAN EDGE

VALENTINE'S DAY CELEBRATION FEBRUARY 14, 2022

IGLOO MENU

BOTTLE OF OCEAN EDGE SPARKLING WINE PER IGLOO

HORS D'OEUVRES

MAPLE FIGS WITH BACON
LOBSTER MEDALLION CANAPE
DUCK CONFIT CROSTINI WITH GOAT CHEESE AND RED ONION JAM
MINI CRAB CAKE WITH MULLED PEAR CHUTNEY AND PICKLED JALAPENO AIOLI

2ND COURSE

1/2 DOZEN OYSTERS WITH SHOOTERS
LOCAL OYSTERS, COCKTAIL SAUCE, AND SPARKLING ROSE MIGNONETTE
BLOODY MARY SHOOTER, SMOKEY PALOMA SHOOTER, POMEGRANATE MIMOSA SHOOTER

CHEESE PLATE

TRIO OF REGIONAL CHEESES, FRUIT PRESERVES, SEASONAL FRUIT AND BERRIES, CROSTINI,
SPICED MARCONA ALMONDS

ENTRÉE

SHRIMP SKEWER
LEMON AND HERB MARINATED, CHILE
CAST IRON SKILLET SIRLOIN
ROASTED MUSHROOMS AND CIPOLLINI ONIONS
CARMELIZED BABY CARROTS AND CHARRED BROCCOLINI
WHIPPED GOLDEN POTATOES
LOBSTER BUTTER AND CHIVES

DESSERT

CHOCOLATE TRUFFLES
STRAWBERRY NUTELLA HAND PIE
RED VELVET CAKE
CHOCOLATE GANACHE, VANILLA GELATO

\$150/PERSON + +

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.