

VALENTINE'S DAY DINNER



WELCOME COCKTAIL

PASSION MOJITO

Passion Fruit, Mint, Lime, Rum, Soda

AMUSE BOUCHE

OYSTER & CAVIAR (GF)

Raspberry Point Oyster, Sterling Caviar, Champagne Vinaigrette

1ST COURSE CHOICE OF

BUTTERNUT SQUASH VELOUTE (D, V)

Pepitas, Lime Crema, Sage Butter Croutons

FLORIDA STRAWBERRY FIELD SALAD (D, V, GF)

Baby Greens, Candied Pecans, Goat Cheese, Pickled Red Onions,
Balsamic Vinaigrette

2ND COURSE CHOICE OF

"CLAM CHOWDER" MY WAY (D, SF)

Middleneck Clams, Butter Cream, Cherry Tomatoes, Smoked Bacon,
Charred Corn, Potato

STEAK TARTARE *

Caper-Chimichurri, Pickled Shallots, Crostini, Egg

CEVICHE * (SF, GF)

Key West Pink Shrimp, Mango Relish, Avocado Crema,
"Leche De Tigre"

3RD COURSE CHOICE OF

SURF & TURF (D, SF, GF)

"Ribeye" of Lamb, Lobster Terrine, Truffle Matignon, Braised Leeks,
Caramelized Garlic, Potato Puree

ROASTED DUCK BREAST (D, GF)

Apple Yogurt Puree, Caramelized Fennel, Shallot Confit,
Blueberry Duck Jus, Sage Butter

HEIRLOOM CARROTS (D, V, GF)

Curried Butternut Squash, Goat Cheese, Pistachios

4TH COURSE CHOICE OF

PISTACHIO CRÈME BRÛLÉE (D, N, V, GF)

Blueberry Gelee

SOFT CHOCOLATE (V)

Strawberry, Burnt Caramel, Chocolate Soil, Strawberry Sorbet

PER PERSON 130

BOTTLE SERVICE

PIPER HEIDSIEK CUVÉE BRUT CHAMPAGNE 120

JACK DANIEL'S TENNESSEE WHISKEY 300

GREY GOOSE VODKA 300

VILLA SANDI PROSECCO 52

PATRON SILVER TEQUILA 300

(GF) GLUTEN-FREE | (V) VEGETARIAN | (VGN) VEGAN
(D) CONTAINS DAIRY | (N) CONTAINS NUTS | (SF) CONTAINS SHELLFISH

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK