



February Romance Menu

Amuse Bouche

Lobster Gazpacho

Tomato | Avocado | Yuzu foam

Heart Tugging Teasers

Pan Fried Duck Dumplings

Peppered Herb Salad | Saffron Aioli | Pomegranate Syrup

Seared Brie & Strawberry Salad

Arugula | Florida Honey | Heirloom Tomatoes | Toasted Almonds
'Feed me grapes' vinaigrette

Oysters and Pearls

Blue Point Oysters | Basil shallot mignonette

The Main Attraction

Mahi Amandine

Roasted Sweet Potatoes | Sweet Pea Dots | Sexy Strawberry Gastrique

Surf & Turf Lovers

Filet Mignon & Lobster Tail | Yellow Potato Puree | Fig-Demi Glace
Asparagus Gratin | Vanilla Hollandaise

4 Jumbo Sea Scallops

Asparagus | Yellow Potato Puree | Key Lime Butter

10 oz. Churrasco Steak

Roasted Vegetables | Organic Rice | Chimichurri Sauce

Organic Chicken Breast

Roasted Sweet Potatoes and Onions | Asparagus | Mustard Pan Gravy

Sweethearts

Chocolate Mousse Cake

Manjari Chocolate Mousse | Raspberry coulis

Spiced Hot Chocolate Misu

Ginger Mascarpone Cream | Cinnamon ladyfingers | Coffee syrup

Roasted Banana Cheesecake

Warm bananas | Caramel Sauce | Ganache

Passion Fruit Mousse Bar

Passion Fruit Mousse | Raspberry gelee

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness.
It is recommended to cook your food well done.
An eighteen percent service charge and nine percent sales tax will be added to your check.*