

# Valentine's Day

\$65 Prix Fixe (does not include tax or tip)

## First Course

Maine Lobster Bisque

Brioche croutons and corn salsa

Oyster Mofongo

Crispy Blue Point oyster served in a half shell with sweet plantain and Sofrito sauce

Quesadilla de Pato

Duck confit with roasted peppers, smoked gouda topped with corn salsa, jalapeño aioli and pomegranate glaze

Baby Arugula Salad

Roasted beets, goat cheese and orange segments

## Main Course

Herb Half Roasted "Free Bird" Chicken

Lobster saffron mashed potatoes and roasted sherry wine and shallot sauce

Pan Seared Mediterranean Seabass

Spicy shrimp, tomato, Manchego cheese and arborio rice risotto in a asparagus cava reduction

Grilled NY Strip

Truffle essence mashed potatoes and basil sun-dried tomato sauce

Vegan Paella

Farro, pumpkin slices, roasted brussels sprouts, cauliflower topped with tofu aioli

Lobster Ravioli

served with asparagus, rose sauce and jumbo shrimp

## Dessert

Chef's Choice



Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server. Not all ingredients are listed on menu description.