

Valentine's Day

Appetizer

BLUE POINT OYSTERS
Freshly Shucked Oysters on the Half Shell
with Champagne Mignonette and Fennel Crisp

TUNA TARTAR
Soy Caviar, Sesame Crisp, and Citrus Micro Greens

DUCK CONFIT HASH
Cabernet Reduction and Pea Tendrils

ANTIPASTI PLATE
Prosciutto Amerigano, Sopressata, Chorizo,
Boursin Stuffed Peppadews, Medley Greek Olives and Figs

Soup or Salad

WILD MUSHROOM AND SCALLION SOUP

LOBSTER BISQUE
Cognac Crème Fraich

VINE RIPE TOMATO & MOZZERELLA
with Fresh Basil, Organic Cold Press Olive Oil and Aged Balsamic Reduction

ROMAINE LETTUCE
with Peppercorn Dressing, Sundried Tomato, Kalamata Olive Pesto,
Sourdough Croutons and White Anchovies

Entrée

GRILLED LAMB LOIN

Smoked Jalapeno and White Cheddar Grits, Baby Carrots
With a Pomegranate and Port Reduction

MUSHROOM RAVIOLI & BRAISED RABBIT

With Chantrelles, Carrots and Goat Cheese

14 oz PAN SEARED DELMONICO

Baked Sweet Potato, Blue Lake Green Beans

BAHAMIAN LOBSTER AND CRAB RISOTTO

Champagne Smoked Tomato Fondue

OLIVE OIL POACHED SEA BASS

Lentils, Preserve of Meyer Lemons and Fennel

Dessert Course

MEYER LEMON CRÈME BRULE

CHEESE BOARD

Chef's Selection of Gourmet Cheeses with Honeycomb and Raisins on the Vine

FOR THE LOVE OF CHOCOLATE (FOR TWO)

Assortment of Hand Dipped Chocolate Strawberries with Armaretto Whipped Cream, Assortment of Chocolate Truffles, Grand Marnier and Chocolate Mousse

RED VELVET CUPCAKE

with Cream Cheese Icing

CHOCOLATE RIBBON CAKE

Sabyon Chocolate Mousse with Whiskey, wrapped in a Ribbon of White and Dark Chocolate

\$79 per person

20% gratuity and 6% Sales tax will be added to all parties

Menu Items and Prices Subject to Change

95 Cordova Street, St. Augustine, FL 32084

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