

# *Valentine's Day*

## **\$99**

### **Amuse-bouche**

Lobster Bisque

### **First course**

Grilled Scallops, Fava Bean Purée, Microgreens

Or

Seafood Ravioli, Saffron Sauce, Cod Fritter

Or

Greek Peasant Salad, Tomato, Cucumber, Greek Feta

### **Second course**

Fluke Crudo

Fresh Lime Juice, Olive Oil, Rock Salt, Pomegranate

### **Main course**

Mediterranean Branzino

Stuffed Shrimp, Grilled Asparagus, Langoustine

or

Grilled Lamb Chops

Lobster Mashed Potatoes, King Shrimp, Haricots Verts.

or

Baked Lobster

Tomato, Feta, Fresh Herbs, Broccoli Rabe

or

Petit Filet Mignon

Beet Risotto, Baby Spinach, Oyster Mushroom Demi Glaze Sauce

### **Desserts**

Molten Chocolate Cake with Red Velvet Ice Cream

or

Sour Cherry Panna Cotta with Poached Pear

or

Greek Yogurt Martini ,Fresh Fruit

