



Valentine's Day Menu

Appetizers

Charcuterie Plate

assortment of meats & cheeses, honeycomb & dried fruits

Oysters Oskar

crab stuffed broiled oyster with sauce hollandaise

Seafood Tower

Choice of Soup or Salad with Entree

Lobster Bisque or Tomato Florentine

Winter Super Food or Caesar Salad

Entrees

Risotto A Cara

creamy arborio rice cooked slow with rare morel mushrooms, fresh nutmeg, imported cheeses & a semi boneless chicken breast

Frenched Rack of Lamb

prepared in a traditional French technique with dijon, rosemary & garlic. Served with mashed potato & roasted heirloom carrots

Chilean Sea Bass

crusted 8oz filet delicately prepared & served with sauce béarnaise, mashed potato & asparagus

Forbidden Love

3 day marinated filet mignon & 2 colossal stuffed shrimp served with a rose petal beurre rouge, purple potatoes & asparagus

Desserts

Chef Prepared Tiramisu
& Juliet

Mocha Crème Brulee

Romeo



Call For Reservations 973-948-5020

