



Valentine's Day Celebration

February 14, 2018

Three Course Menu

\$89 per Guest

Tax, Gratuity, and Beverages are Additional

APPETIZER SELECTION

Choose one

Clam Chowder

traditional New England style

Crab Bisque

with Dungeness crab

Roasted Beet Salad

with Humboldt Fog Goat Cheese

Crunchy Iceberg Wedge

with bacon, tomato, and blue goat cheese

Classic Caesar Salad

with freshly grated Parmesan and croutons

Jumbo Lump Crab Cake

with tartar sauce

Fried Calamari

with cocktail sauce

Grilled Artichoke

with roasted garlic aioli

ENTRÉE SELECTION

Choose one

Filet Mignon (12 oz.)

with garlic mashed potatoes

Prime Rib-Eye (16 oz.)

with roasted fingerling potatoes and green beans amandine

Prime New York Strip Capella (14 oz.)

with garlic mashed potatoes

Prime Colorado Rack of Lamb

with cassis sauce, garlic mashed potatoes and sautéed spinach

Filet Oscar with Asparagus, Lump Crab & Béarnaise

with garlic mashed potatoes

Surf & Turf - Filet and Shrimp Scampi

with roasted fingerling potatoes and green beans amandine

Twin Wild Cold Water Lobster Tails

with garlic mashed potatoes and sautéed spinach

Pan Roasted Wild Ross Sea Chilean Sea Bass

with wilted baby spinach, lemon and garlic herb oil

Farmed Atlantic Salmon

candied bourbon bacon, sautéed spinach

DESSERT SELECTION

Choose one

Vanilla Crème Brûlée

with powdered sugar

Molten Center Chocolate Soufflé

with crème Anglaise
(one per two guests)

Rosen's New York Cheesecake

with raspberry sauce

Traditional Butter Cake

With raspberry purée, fresh fruit and berries,
topped with vanilla ice cream
(one per two guests)