
VALENTINE'S DAY

DINNER SPECIALS

SOUP

Creamy Asparagus
and Mussels
\$15

APPETIZER

Pan-Seared Sea Scallops
with Green Pea Purée
\$22

PASTA

Lobster Ravioli
Housemade Ravioli filled with
Local Spiny Lobster & Herbs,
served with a Shrimp
Cream Sauce
\$45

MAIN COURSE

Roasted Rack of Lamb
Creamy Herb Yukon Gold Potato
with Rosemary, Roasted Garlic
and Red Wine Jus
\$55

DESSERT FOR TWO

Rosé Champagne Strawberry
Cake, Sorrel Sorbet and Salted
Chocolate Caramel Tart and
Chocolate Covered Strawberries
\$18

