



## **Appetizer**

Lobster Consommé with Its Brunoise of Vegetables & Lobster Meat 9,50

Wild Mushroom & Goat Cheese Strudel with Balsamic Glaze 9,50

Seared Scallops with Scallion Fondue and Crispy Smoke Bacon 9,95

Duo of Seared Foie Gras & Smoked Duck Breast, Frisee & pear Salad Port Wine Sauce 14,50



## **Entrée**

Surf & Turf – Grilled Beef Fillet Served with a Jumbo Lump Crab Cake Served with a Mini Paella 26,95

Pan Fried Bronzini Fillet Served with Carrot Flan, Sautéed Baby Spinach and Capers, and Herbs Beurre Blanc 22,95

Roasted Duck Breast Served Sweet Potato Puree, Asparagus and Green Peppercorn & Brandy Sauce 22,95

Roasted Lamb Tenderloin With Potato Pancake Seasonal Veggie Bouquet and Thyme Jus 26,95



## **Dessert**

Chocolate Truffle Cake Vanilla Beans Sauce 8,95

Gelato Heart With Passion Fruit Coulis 8,95

Complementary Glass of Champagne & Valentine Candy

