

# Valentine's Day

\$55.00 per guest  
(Excluding Tax & Gratuity)

## FIRST COURSE

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### OYSTERS ON THE HALF SHELL

five local oysters, mignonette, cocktail sauce

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### STEAK CARPACCIO

beef tenderloin, arugula, lemon zest, capers,  
extra virgin olive oil, black pepper, parmigiano-reggiano

## SECOND COURSE

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### DUCK TWO WAYS

pan seared duck brest & confit leg,  
sauteed lacinato kale with pancetta,  
blood orange gastric, potato pave

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### HALIBUT CAPONATA

pan seared halibut, sicilian eggplant tomato stew,  
pine nuts, cauliflower puree, red wine bordelaise

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### STEAK OSCAR

grilled fillet mignon, dungeness crab,  
glazed baby carrots, yukon mashed potatoes, demi-glace

## THIRD COURSE

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### CRÈME BRULE

mixed berry zeleti cookie

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### MASCARPONE CHEESECAKE

luxardo cherry, lemon zest



MODERN MEDITERRANEAN