



Valentine Dinner Specials

appetizer shared plates

warm crab dip with crostini 8

warm encrusted brie with red raspberries 7

crostini trio with goat cheeses and olives 5

salad

organic field greens, dried cranberries, gorgonzola,
candied nuts, slivered purple onion with a
special raspberry champagne vinaigrette. 7

soup

painted bowl of lobster bisque 6

entrees

*all come with scalloped potatoes with fontina & smoked gouda
and french baby carrots*

crabmeat stuffed trout with shrimp morney sauce 21

black angus filet with a smoked tomato bernaise 22

grilled lamb chops marinated in oranges and olives 21

lobster filled ravioli in hand rolled red pasta 21

vegetarian lovers stuffed red pepper 16

dessert

chocolate ravioli filled with raspberry mascarpone 6

flourless chocolate torte 7

valrhora chocolate mousse 6

limoncello cheesecake with blood orange sauce 7

two lovers cannoli 6

