

VALENTINE'S DAY MENU \$150

Wine Pairing \$100

FIRST COURSE

Amouse Bouche

Blue Point Oyster Topped with Caviar

Supplemental Calvisius Caviar Course

White Sturgeon Prestige

1/3 oz \$50

1 oz \$115

Siberian Sturgeon Classic

1/3 oz \$65

1 oz \$135

Osetra Russian Sturgeon Classic

1/3 oz \$75

1 oz \$150

Crème fraîche, Egg White, Egg Yolk, Capers, Red Onion, Blinis

Caviar Tasting of all Selections

1/3 oz of each \$175

1 oz of each \$350

SECOND COURSE

6 Raw Blue Point Oysters

Champagne Mignonette

Moet Brut Champagne

or

6 Rockefeller Blue Point Oysters

Bechamel, Spinach, Bread Crumbs

Moet Brut Champagne

Local Lobster Bisque

Caribbean Lobster, Cream, Sherry

Chateau de Sancerre, Sancerre, Loire Valley, France, 2023

Wagyu Short Ribs and Gorgonzola en Croute

Shafer 1.5, Cabernet Sauvignon, Napa, California, 2021 3

Collossal Lump Crab Cocktail

Remoulade, Wonton Chips

Chateau de Sancerre, Sancerre, Loire Valley, France, 2023

Pan Seared Japanese Diver Scallops and Braised Pork Belly

Miso Beurre Blanc Sauce

Rombauer, Chardonnay, Napa, California, 2021

Wild Boar Chop

Horseradish Cream, Shoestring Potatoes

Chateau Mont-Redon, Chateaufneuf -du-Pape, 2020

THIRD COURSE

Pan Seared Chilean Seabass

Blue Crab Risotto, Lobster Cream, Exotic Mushrooms, Spinach

Konsgaard, Chardonnay, Napa Valley, California, USA, 2021

1/2 Roasted Duckling à L'orange

Confetti Rice, Sautéed Haricot-Verts

Louis Latour Gevrey-Chambertin, Bourgogne, France, 2022

Grass Fed Filet Oscar

8 oz Filet Mignon, Topped with Blue Lump Crab, Hollandaise, Asparagus and Mashed Potatoes

Silver Oak, Napa Valley, California, 2020

Pork Osso Bucco

Cabernet Au Jus, Goat Cheese Polenta, Crispy Brussel Sprouts

Chateau Giscours, Margaux, Bordeaux, France, 2019

Stuffed Local Spiny Lobster

Blue Crab Stuffing, Gruyere Mac and Cheese, Garlic Broccolini

Konsgaard, Chardonnay, Napa Valley, California, USA, 2021

FOURTH COURSE

Valrhona Chocolate Mousse & Chocolate Strawberries

Lavender Coconut Milk Ice Cream

Passionfruit Cheesecake

Your Choice of Moet Champagne Brut, Graham's 20 Year Tawny Port, or L'ancienne La Cure Monbazzilac 2010