



VALENTINE MENU

\$65.00 PER PERSON

APPETIZER

CHOICE OF ONE

Soup du jour

Oyster on the Half Shell with Caviar

Roasted Beet Salad

Warm nuts crusted goat cheese, arugula, jicama, with champagne dressing

Fig & Prosciutto Salad

Figs paired with slices of prosciutto with goat cheese mousse, Baby arugula, hazelnuts and finished with a pomegranate molasses.

Caprese Salad

Fresh mozzarella, tomato, prosciutto and Julienne basil

Thai Chicken Spring Roll

Rolled with chicken, rice noodles, whole mushrooms, Julienne carrots and spring roll sauce

MAIN COURSE

CHOICE OF ONE

Vegetarian Risotto

Sautéed mushrooms, asparagus and fresh herb/truffle oil sauce

Fra diavolo

Fettuccini pasta, shrimps, scallops, mussels, clams, calamari, king crab legs, lobster. In Cioppino sauce

Long Island Duck

Sweet potato puree, sautéed spinach, Porto wine sauce

Filet Mignon

Stuffed Filet Mignon with blue cheese wrapped with bacon and scallops on top,
Served with potato pancake.

Roasted Rack of Lamb

Asparagus baby carrots, new potatoes and rosemary lamb au jus

Steamed Lobster: 1 ¼ lb

DESSERT

CHOICE OF ONE

White Chocolate Mousse

Riverview Cheesecake & Chocolate Soufflé