

# DINNER MENU

## Valentine's Day

### AMUSE

Baked Oysters with Creamed  
Leeks and Onion

### TO BEGIN

Watermelon Caprese  
Basil-Marinated Fresh Mozzarella,  
Capsicum-Infused Olive Oil, Balsamic

### ENTRÉE (CHOICE OF)

Petite Filet Medallions  
Lobster Risotto, English Peas, Sauce Foyot

OR

Chicken Oscar  
Frenched Crab-Stuffed Chicken Breast,  
Grilled Asparagus, Béarnaise

### TO SHARE

Warm Chocolate Cake &  
Munyon's Crème Brûlée  
Served with Raspberry, Dulce de Leche Ice  
Cream, White Chocolate, Orange Gel

**\$65 per person**  
Wine pairing available | **\$25 per person**

Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.