



# 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.

