

**\$100 per couple**  
**Featured 5:00pm - 10:00pm**  
**Friday February 12<sup>th</sup> thru Sunday February 14<sup>th</sup>**

*chef's amuse bouche*

wine poached egg wrapped with  
pastrami smoked salmon

*intermezzo*

**strawberry-rhubarb sorbet with  
candied kumquats**

*starter selections*

**pan roasted champagne oysters** |  
fennel confit

**sake soaked seared scallops** | over  
blue crab slaw

**wild boar medallions** | bourbon  
scented wild mushrooms

**caesar cannoli** | hearts of romaine,  
parmesan cannoli, classic caesar dressing

**poached pear spinach salad** | warm  
walnut encrusted goat cheese

*entrée selections*

**roasted airline chicken breast and  
prosciutto shrimp** | lemon thyme jus,  
champagne glazed chipollini onions

**loin chop of veal henry vi** |  
artichoke hearts, crab meat, béarnaise

**scottish salmon and mussels  
poulette** | roasted garlic cream

**tournedos of beef with butter  
poached lobster**

*sweet selections*

**buttermilk panna cotta** | pineapple ginger sorbet

**chocolate mousse tartlet** | chewy caramel, espresso ice cream

**deconstructed black forest cake**

*ending*

**champagne toast**

(Limited Availability)  
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