

# Dinner Menu

VALENTINE'S DAY

*Additions*

## *Starters*

Brigantine oysters with creme fraiche,  
red wine mignonette, & trout roe 20 | 36

Heart shaped scallop toast, beet salad,  
creamy horseradish cream 21

Lobster Gnocchi Mac & Cheese, potato and truffle gnocchi,  
mornay, winter truffle peel, brown butter breadcrumb, fresh  
cracked black pepper 28

## *Mains*

Lobster spaghetti sandwich for #nationalspaghettisandwichday,  
creamy pomodoro sauce, butter basted lobster, preserved lemon,  
garlic french baguette 48  
(Vegan with hearts of palm 30)

Filet oscar, 7oz pepper crusted filet, lump crab cocktail, hollandaise  
sauce, potato confit 55

## *Desserts*

Red velvet cupcake, cream cheese frosting,  
glitter, vanilla ice cream 9

Happy Ending for 2, vanilla ice cream, champagne strawberries,  
chocolate "magic shell" white chocolate drizzle, whipped cream 15