

# Valentine's MENU



## STARTERS

*crispy crab cakes served with lemon tzatziki over arugula*

*baked oysters rockefeller with spinach cream filling*

*crispy pork belly served with peruvian green sauce and pickled vegetables*

*baby spinach salad in a mint dressing with seasonal berries and kumquats*

*corn and shrimp chowder with a cornbread crumble*  
*\*available without shrimp\**

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## MAIN DISHES

*chermoula marinated lamb chops over crispy fingerling potatoes and  
spinach finished with a pea puree*

*bacon wrapped filet mignon over parsnip puree, broccoli rabe and finished  
with peach and onion glaze*

*pan seared U-8 Scallops over beet farro risotto and finished with a  
truffled enoki mushroom salad*

*blue crab ravioli served in a saffron cream sauce*

*trottole pasta with house pink vodka sauce*  
*+add a ball of burrata cheese*

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## DESSERTS

*champagne berries*

*chocolate tart with raspberry mousse and meringue kisses*