



Valentine's Dinner

A Romantic 4-Course Meal • Wednesday, February 14th, 2018

Dinner Served 5-10pm • Reservations Required 843.724.8888 • Tax & Gratuity Not Included
\$60 Per Person • Includes one complimentary bottle of Champagne per couple



First

CHOICE OF

LOBSTER BISQUE

Lobster Claw Meat, Fresh Micro Greens

BABY ARUGULA AND SPROUT SALAD

Fresh Broccoli, Bean Sprouts Lightly Tossed in a Honey Dijon Mustard Dressing

Second

CHOICE OF

SAUTÉED MUSSELS

Fennel, Tomato, Garlic, White Wine Butter Sauce, Grilled Focaccia

ROASTED BEET TOWER

Goat Cheese, Toasted Walnuts, Cilantro Verde Sauce

SELECT OYSTERS ON THE HALF SHELL

Rosé Wine Mignonette

Entrée

CHOICE OF

ROSEMARY GARLIC LAMB CHOPS

Roasted Baby Yukon Potatoes, Sautéed Bok Choy, Pistachio Mint Pesto

8OZ CAB FILET MIGNON

Lobster Claw Meat, Hollandaise Sauce, Smashed Rosemary Yukon Gold Potatoes, Grilled Albino Asparagus

PAN SEARED SEA BASS

Herbed Polenta Cake, Grape Tomato, Fennel & Caper Sauté, Dill White Wine Beurre Blanc

Dessert

CHOICE OF

COEUR À LA CRÈME

Meyer Lemon, Vanilla Bean, Raspberry Sauce

ORANGE CHAMPAGNE SABAYON

Orange Zest Whipped Cream

RED VELVET LAVA CAKE

Creamy Cream Cheese Filling, Whipped Cream

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