

# Valentine's Day

PRIX-FIXE MENU / 75 PER PERSON  
LAMARCA PROSECCO TOAST / 18  
LAMARCA PROSECCO BOTTLE / 30

## Starter

Choose One:

### CASCO BAY LOBSTER BISQUE

Chives, Aleppo Pepper

### HOUSE MIXED GREEN SALAD

Roasted Garlic Balsamic or Maytag Bleu Cheese Dressing

### CLASSIC CAESAR

Roasted Focaccia, Grape Tomatoes

## Entree

Choose One:

### MAPLE LEAF FARMS ROASTED HALF DUCK

Orange and Juniper Spice Glaze, Horseradish,  
Cheddar and Chive Potato Gratin, Roasted Brussels Sprouts, Pecans

### 6OZ GRILLED PETITE FILET MIGNON TOPPED WITH GRILLED JURASSIC SHRIMP

Seared Semolina and Parmesan Gnocchi,  
Braised Cavolo Nero, Grilled Vidalia's, Roasted Romas Sauce Charon

### GRILLED OPEN VEGETABLE LASAGNA

Roasted and Grilled Vegetable, Braised Kale, Roasted Tomatoes,  
Whipped Fresh Ricotta with Truffles and Fresh Herbs,  
Spiced Hubbard Squash Broth, Basil Oil

### CABERNET BRAISED BEEF SHORT RIB

Creamy Anson Mills Grits with Tillamook Cheddar,  
Grilled Asparagus, Red Wine Sauce with Sweet Garlic Cream, Crispy Leeks

### TUSCAN ROCK SHRIMP CAVATAPPI

Seared Sweet Shrimp, Cavatappi Pasta, Tuscan Kale, Braised Fennel,  
Grape Tomatoes, Artichoke Hearts, Crumpled Goat Cheese Herb Alfredo

### CRAB STUFFED FILLET OF SOLE

Creamy Boursin Mediterranean Cous Cous "Risotto", Haricots Verts, Sauce Americaine

## Dessert

### DESSERT PLATTER FOR TWO FEATURING

Molten Chocolate Cake | Tiramisu | French Macarons  
Mango Passion Fruit Cake | Fresh Berries and Cream