**first course**  
choice of one  
- Fresh & Chill*  
  iced seafood cocktail  
- Big Eye Tuna Ponzu*  
  avocado, cucumber, tobiko  
- Grilled Scallop*  
  scampi sauce

**second course**  
choice of one  
- Cavatelli  
  spicy bacon–tomato sauce  
- Risotto di Tutti Mare*  
  lemon, herbs, olives  
- Lamb Shank Ravioli  
  parmesan broth

**third course**  
choice of one  
- Snapper*  
  crispy lobster paella  
- Nova Scotia Halibut*  
  chive mashed potatoes, lemon crème fraîche gravy  
- Crispy Cornish Hen  
  brussels sprouts homefries, natural lemon, sherry jus  
- Scottish Salmon*  
  potato-leek latke, spinach, caviar beurre blanc  
- Surf & Turf*  
  petit filet, one-pound lobster, broccolini  
- Pork Chop & Butter Beans  
  wild dandelion, pickled fennel  
- Veal Filet Marsala  
  fontina fonduta

**desserts**  
choice of one  
- Love Floats  
  gelato, birch beer, cookies  
- Red Velvet Cupcakes  
  cream cheese frosting and crushed oreo cookies  
- Chocolate Covered Strawberries  
  basil-scented chantilly  
- Graham Cracker Cheesecake  
  blueberry agave sauce  
- Chocolate Soufflé Cake  
  espresso gelato

**St. Valentine’s Day**  
February 14, 2020  
125 pp.

**chef Joey Campanaro**

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