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CHOOSE ONE OF EACH COURSE

starter

CONCH SALAD

pickled vegetables, roasted beets,
cucumber, ceviche butter emulsion

GRILLED CAESAR SALAD

grilled romaine hearts, blistered tomatoes,
pepper parmesan crisp, jalapeño caesar dressing,
cornbread croutons

entrée

ROASTED BRAISED DUCK

orange sauce, caramelized onion mashed potatoes,
spicy pork fat brussels sprout

SURF & TURF

pan seared filet mignon, chipotle béarnaise sauce,
lobster, roasted red pepper cheese sauce, plantain
gnocchi casserole, wilted lime scented kale

PAN SEARED SALMON

grand marnier butter sauce, mushroom & chaya risotto,
roasted asparagus

sweet ending

CHOCOLATE GLAZED CHOCOLATE CAKE

red wine caramel sauce, pistachio sponge,
sorrel sorbet, mango macaron

COMPLIMENTARY GLASS OF HOUSE WHITE/RED WINE

75 PER PERSON