



# VALENTINE'S DINNER 2025

## AMUSE

Chili Lime Shrimp Canape with Guacamole

## SOUP OR SALAD

Saffron-Infused Lobster Bisque

or Roasted Beet & Strawberry Salad

spinach, feta cheese, sunflower seeds, aged balsamic vinaigrette

## APPETIZER

Baked Brie en Croute or Oysters Rockefeller (3)

## ENTRÉE

Chilean Sea Bass

roasted garlic brown butter, sauteed artichoke heart, asparagus,  
cherry tomato, kalamata olive over lemon basil risotto

Poached Twin Lobster Tails

butter-poached lobster, champagne sabayon, asparagus, macaroni-and-cheese

Tournedos of Beef

beef medallions, mushroom duxelles, red wine reduction, creamed spinach,  
truffle-roasted baby potatoes

or

Rack of Lamb

herb-crusted lamb with quince jus, haricots verts,  
baby carrot, polenta cake

## DESSERT

Chocolate-Covered Strawberry Brownie

or Tiramisu

**\$85. PER PERSON**

*includes nonalcoholic beverage*

Reservations: (302) 227-0615 or on Open Table

