

2018

Valentine's Day

\$65pp

~ FIRST COURSE ~

Beach Blvd Shrimp Cocktail - or
Smoked Salmon Crostini - or
Lobster Bisque

~ SECOND COURSE ~

Spinach & Berry Salad

Spinach with strawberries, sliced almonds, red onion,
Mandarin oranges, honey and raspberry vinaigrette

Classic Caesar Salad

Romaine lettuce, shredded Parmesan & croutons with Caesar dressing

~ THIRD COURSE ~

Steak Frites Oscar

Filet Mignon & lump crab meat with grilled asparagus, béarnaise sauce & crisp French fries

Florida Pompano

Pan-Seared Pompano filet with a zesty wine & tarragon cream sauce
served with grilled asparagus on our Spanish rice

Lamb Chops

Lamb T-Bones accompanied by roasted heirloom tomatoes & spanish onions with a
Herbs de Provence butter sauce and served with Idaho mashed potatoes

Pan Roasted Duck

Pan-Roasted Duck breast with a Port wine and cranberry reduction sauce
served with Idaho mashed potatoes and grilled asparagus

~ FOURTH COURSE ~

Chocolate Tuxedo Bomb

Dark & white chocolate mousse layered on a bed of moist chocolate cake,
dipped in chocolate ganache with a white chocolate drizzle

Isabelle's Bread Pudding

Our homemade bread pudding with cranberries & Coquito rum sauce

Blueberry White Chocolate Cheesecake

The comfort of blueberry cobbler, moist vanilla bean cake &
swirls of berry compote joined with the creaminess
of white chocolate cheesecake