

VALENTINE'S DAY



COURSE 1

Lobster Bisque

Brandy crème, Maine lobster

- or -

Seasonal Green Salad

Apples, cranberries, spiced pecans, queso fresco, apple cider vinaigrette

- or -

Bacon Wrapped Shrimp

Spiced maple glaze, pecans, Brussels sprout leaves, brandied cranberries

COURSE 2

Drum Mornay

Lightly blackened, shrimp, crab, mushrooms, spinach, Shiner mornay, rice

- or -

Pappardelle

Butternut cream, sage, spinach, goat cheese, mushrooms

- or -

Champagne Waffles and Chicken

Fried breast, sea salt and champagne waffles, fried spinach,
roasted jalapeno maple glaze

- or -

Wagyu Skirt Steak

American wagyu, mushroom red wine sauce, thyme croquette,
Brussels sprouts

COURSE 3

Trio of carrot cake, red velvet cake, chocolate strawberry, with champagne



THE
SCARLET
RABBIT