

Valentine's Tasting

\$70 per person

RAW BAR *(choice of)*

Petite Chilled Lobster Roll

Norembega Oysters on the 1/2 Shell
+25 add Osetra Premier Caviar

SECOND *(choice of)*

Path Valley Golden Beets

shaved radish, blue cheese mousse, honey-thyme vinaigrette

Caramelized Fennel Tart

Karma Farms baby fennel, shaved onion, orange, cardamom, frisée

THIRD *(choice of)*

Lamb Raviolo

braised shoulder ragu, ricotta, cumin, coriander

Porcini Mushroom Risotto

parmesan, chive

+25 add shaved black winter truffle

MAIN *(choice of)*

Pan Roasted Tilefish

celeriac, watercress, shaved fennel, lemon vinaigrette

Crispy Skin Rohan Duck Breast

parmesan spätzle, choucroute, duck jus

Beef Wellington

butter leeks, fingerling potato, black truffle jus

FINISH *(choice of)*

Caramelized Pineapple Pie & Coconut Ice Cream

Dark Chocolate Strawberry Mousse

Libations

Cocktails

Clover Club 14

*Tanqueray No. 10 Gin , Dry Vermouth, Lemon,
Path Valley Raspberry Jam, Egg White*

Chocolate & Roses 15

Woodinville Bourbon, Cacao, Angostura, Sugar

Made for 2

Hitched in Vegas 24

*Grey Goose Vodka, Passionfruit, Vanilla, Lime,
Moët & Chandon Imperial Brut Champagne*

Bam for my Boo 29

*Moët & Chandon Imperial Brut Champagne, Cocchi Rossa,
Brightened Manzanilla Sherry, Burlesque Bitters*

Bubbles

Chandon NV Brut Sparkling CA \$13/46

Cricova Pinot Meunier Spumantm NV Moldova \$12/45

Moët & Chandon Impérial Brut NV, Champagne FR \$24/98

Veuve Clicquot Brut NV Champagne FR \$34/139

Perrier-Jouet Grand Brut Champagne FR \$105

Perrier-Jouet Blason Rose Champagne FR \$139

Dom Pérignon Vintage2012 Champagne FR \$250

A la Carte Specials

Tuesday 5pm to 10pm

1/2 Price Tower Hour

Served with Cocktail Sauce, Mignonette, Old Bay Fried Saltine Crackers

Petite 30 15

6 oysters, 4 jumbo shrimp, trout rillette

Grand 88 44

18 oysters, 6 jumbo shrimp, 1/2lb snow crab legs, trout rillette

Imperial 202 101

24 oysters, 10 jumbo shrimp, 1/2lb snow crab legs, trout rillette, oysters rockefeller, whole lobster & lump MD crab "Imperial"

Raw Oysters

Half Dozen / Dozen

Blue Point (CT).....	18/34
Norembega (ME).....	18/34
Katama (MA).....	18/34
Battle Creek (VA).....	17/32

Fresh Seafood

Bites to Share

Blackened Blue Crab Claws.....	9
Shrimp Cocktail.....	15
Oyster Rockefeller.....	11
Chilled Lobster Rolls.....	18

Small Plates

St. Stephen Baked Brie <i>black raspberry jam, pretzel chips</i>	16
Loaded Potato Croquettes <i>chopped bacon, cheddar, scallion, sour cream</i>	10
Lobster Deviled Eggs <i>butter poached claw, chive</i>	12
Chopped Kale <i>crispy shallot, pickled pepper, fior sardo, sherry vinaigrette</i>	14
Seafood Chowder <i>Littleneck clams, shrimp, fennel, cream, potato</i>	14
Pan Seared Scallops <i>fish cake, kohlrabi slaw, tarragon emulsion</i>	22

Mains

Beef Wellington <i>butter leeks, fingerling potato, black truffle jus</i>	28
Cheeseburger & Fries <i>American cheese, LTO, house pickles, mayo</i>	17
<i>*bacon +2 *Impossible Patty +2</i>	