

# *Valentine's Day!*

WEDNESDAY, FEBRUARY 14, 2018

Three Course Menu: Price includes an Appetizer, the Selected Entrée and Dessert

## APPETIZERS

**LOBSTER BISQUE** Cognac Mousse

**SEARED BEEF FONDUE\***

Blue Cheese Cream, Toast Points, Truffle Sea Salt

**BAKED CHESAPEAKE OYSTERS 3 + 3**

Benton's Bacon & Leek Cream, Spinach Pernod Cream

**BEET & GOAT CHEESE SALAD**

Greens, Pistachios, Onions, Goat Cheese Vinaigrette

**FRIED GREEN TOMATOES**

Crab and Celery Root Salad, Arugula, Avocado Cream

**VALENTINE'S DAY SALAD**

Local and Organic Greens, Fresh Berries, Tomatoes,  
Strawberry Vinaigrette, Humboldt Fog Cheese,

## ENTREES

**SEARED SEA SCALLOPS 55**

English Pea and Wild Mushroom Risotto,  
Herbed Hollandaise

**AYRSHIRE FARMS ORGANIC CHICKEN 50**

Champagne Morel Sauce, Chive Whipped Potatoes,  
Sautéed Snow Peas and Corn

**BEET & SPINACH RAVIOLIS 45**

Almond Butter Sauce, Sautéed Spinach, Romano Cheese

**PAN ROASTED CHILEAN SEA BASS 60**

Hot Buttered King Crab, Parsnip Polenta,  
Asparagus and Almonds

**HARRIS RANCH 8 OZ ANGUS FILET MIGNON 65**

Cauliflower Potato Gratin, French Beans, Vidalia's,  
Truffle Sauce, Steak Butter

**JUMBO LUMP CRAB CAKE 60**

Scalloped Potatoes, French Beans &  
Roasted Peppers, Tarragon Mustard Sauce

**DESSERTS BY SOUTH STREET UNDER BAKERY**