

Valentine’s 2026

Celebration

Optional Additional Add-Ons for the Table

OYSTERS - ASSORTED HALF-DOZEN (6 PCS) / 23
East coast oysters served on crushed ice with red wine
mignonette, lemon + shaved horseradish *GF*

CAVIAR - OSSETRA COASTAL BAY
Warm blinis, burrata, sieved egg whites & yolks,
fresh chives, potato chips
30 / 10 grams 150 / 30 grams

CHILLED SHRIMP COCKTAIL
Poached jumbo shrimp, lemon, classic seafood sauce *GF*
3 pcs / 23 6 pcs / 39

CALAMARI FRITTI
Bread crumbed calamari, house made tzatziki,
zucchini chips, lemon

STRANGERS IN THE NIGHT

Ninety-Five Dollars Per Person
- Excluding Taxes & Gratuity -

APPETIZERS

BEEF CARPACCIO
Arugula pesto, balsamic, shaved padano, squash chips

CAESAR SALAD
Romaine, grilled corn, applewood smoked bacon,
grana padano, caesar dressing

ARTISANAL GREENS
Mixed greens, cider vinaigrette, crispy shallots,
gremolata, shaved pecorino *V*

ARANCINI
Gruyère stuffed crispy fried rice, pomodoro, basil *V*

APPETIZERS

BURRATA
Roasted beets, pistachio gremolata, olive oil, maldon salt *V*

CHARRED OCTOPUS
Pan seared octopus, piquillo peppers, crispy potatoes,
braised tomato stew, parsley, hot oil

TUNA TARTARE
Crispy rice paper, ponzu, avocado, picked ginger, crispy shallots, chili

CAESAR SALAD
Romaine, grilled corn, applewood smoked bacon,
grana padano, caesar dressing

MAIN COURSES

CHICKEN PARMIGIANA
Breaded chicken breast, pomodoro,
buffalo mozzarella, rigatoni alla vodka

BRAISED SHORTRIB
Wilted greens, mashed potatoes, red wine jus

SEAFOOD RISOTTO
Mussels, calimari, shrimp, lemon mascarpone, fine herbs

STUFFED EGGPLANT
Oven roasted eggplant, pomodoro, mozzarella,
pangrattato, seasonal vegetables *V*

MAIN COURSES

PAN ROASTED POTATO GNOCCHI
Grilled corn, roasted peppers, peas, mushrooms,
scallion, garlic crema, grana padano *V*

GRILLED BUTTERFLIED BRANZINO
Seasonal vegetables, roasted new potatoes,
chimichurri, grilled lemon *GF*

BONELESS HALF CHICKEN
Mashed potatoes, seasonal vegetables, herbed jus *GF*

6 oz BEEF TENDERLOIN - Canadian ‘AAA’ -
Mashed potatoes, seasonal vegetables, red wine jus
Add Grilled Atlantic Lobster Tail / 30

DESSERT DUO

- Individually Plated Duo Consisting of -

CHEESECAKERY BAKERY CHEESECAKE
Wild berry compote

CHOCOLATE MOUSSE CAKE
Chocolate sauce, fresh berries