

Valentine's Weekend

PRIX FIXE

\$85

FIRST

SHRIMP COCKTAIL (GF)

Jumbo Gulf Shrimp / Cocktail Sauce / Grilled Meyer Lemon

TRUFFLE BURRATA

Winter Black Truffle Burrata / Heirloom Cherry Tomato / Asparagus Pesto / Baby Arugula / Grilled Sourdough / White Truffle Finish

WILBUR SALAD (GF)

Imported Gorgonzola / Sweet Cranberries / Sugar Glazed Pecan / Baby Arugula / Molasses-Dijon Vinaigrette

LOBSTER BISQUE

Maine Lobster / 24hr Stock / Whipped Crème Fraiche / Grilled Sourdough / Fresh Parsley

SECOND

PRIME FILET MIGNON

7 oz Center Cut Filet / Boursin Whipped Potato / Grilled Local Vegetables / Cabernet Roasted Cippolini Onion

Add Crab Cake \$14

PAN SEARED SEA BASS

Fresh Chilean Sea Bass / Carolina Gold Rice / Roasted Squash & Zucchini / Sauce Provençale

GRILLED LAMB CHOPS

New Zealand Rack of Lamb / Rosemary-Mint Rub / Roasted Parsnip & Carrot Puree / Cabernet Reduction

MUSHROOM RAVIOLI

Fresh Ravioli / Exotic Mushrooms / Fresh Heir Coverts / Sage Brown Butter

DUCK à l'Orange

Searched Maple Leaf Duck Breast / Sweet Potato Hash / Grilled Napa Cabbage / Segmented Orange / Orange Gastrique / Fried Duck Egg

THIRD

CHOCOLATE LAVA CAKE

Molten Chocolate Cake / White Chocolate Ganache / Powder Sugar

RASPBERRY CHEESECAKE

Fresh Raspberry Coulis / Whipped Cream / Local Berries / Fresh Mint

BROWNIE SUNDAE

Warm Chocolate Brownie / French Vanilla Ice Cream / Chocolate-Caramel Drizzle / Whipped Cream / Cherry