

# Valentine's Day Dinner

“Romance Takes Two”

February 7<sup>th</sup>- 14<sup>th</sup>, 2012

6:00 – 9:00 pm

## First Course

Virginian Oysters Two Ways 12

Chincoteague Island Oyster Stew

Mobjack Bay Oyster Rockefeller

White and Green Asparagus Salad 10

SarVecchio Parmesan Custard, Truffle Basil Vinaigrette,

House Cured Bacon Vinaigrette

## Second Course

Hereford Beef Duo 30

Braised Short Rib of Beef, Pan Roasted Tenderloin Medallion

Ricotta Gnocchi, Beef Braising Jus

Brandied Peppercorn Sauce

Butter Poached Maine Lobster and Pan Seared Sea Scallops 34

Orange Scented Basmati Rice

Spinach, Lobster Nage

## Dessert

A Pair of Crème Brulee's 6.5

Banana Crème Brulee, Specky Vanilla Crème Brule