

Happy Valentine's Day Hawks Nest

First

Butter Poached Lobster Salad

Hearts of palm ~sprouts~ Champagne Gelee

Charcuterie Board for Two

Selection of Cured Meats ~ Pate ~ Artesian Cheeses

Second

Two Hearts Romaine Salad

Hearts of palm ~Artichoke hearts ~ cherry tomato ~ roasted pepper ~ crumble gorgonzola ~ red wine vinaigrette

Strawberry Spinach Salad

Goat cheese hearts ~candied walnuts ~ mixed berry vinaigrette

Cream of Tomato Basil Soup

Third

Broiled Rock Lobster Tail

Basmati Rice ~ Sweet Drawn Butter ~Buttered Snap Peas

Poached Chilean Sea Bass

Angel Hair Pasta ~ Roasted Garlic Lemon & Sweet Caper Veloute

Chicken Roulade

Prosciutto ~ Spinach ~ Sundried Tomatoes ~ Asparagus Tips ~ White Truffle Potatoes

Grilled Pork Tenderloin

Wild Porcini Mushroom Ragout ~ Fingerling Potatoes ~ Braised Brussel Sprouts

Fourth

Mixed Berry Panacotta

Grand Marnier Whipped Cream

Heart Shaped House Made Warm Doughnuts

Cinnamon Sugar

\$80 per person plus tax & gratuity ~ reservations required

Executive Chef, Angelo Lagana