

Claire's Valentine's Dinner

First Love

CLAIRE'S FAMOUS SHE CRAB SOUP

OYSTERS ON THE HALF SHELL
Well Fleets, rose champagne mignonette

COCONUT SHRIMP

peanut dipping sauce, Thai cucumber salad

BURRATA CHEESE AND PROSCIUTTO

caramelized pears, arugula, aged balsamic

Salads

STRAWBERRY SPINACH SALAD

baby spinach, sliced strawberries, almonds, cranberries,
maple balsamic dressing

SOUTHWESTERN CAESAR

roasted corn, spicy chili croutons, parmesan cheese

BEET AND GOAT CHEESE

baby greens, goat cheese crouton, red beets, candied walnuts,
dried cherries, poppy seed dressing

Main Course

FILET MIGNON AND JUMBO SHRIMP

6 oz. grilled filet, pink peppercorn butter, yukon gold and parsnip puree,
asparagus spears

RED SNAPPER BOUILLABAISE

lobster, mussels in a saffron tomato white wine broth
with red pepper rouille on garlic toast

PARMESAN CRUSTED HALIBUT

orzo with marinated tuscan kale, sun-dried tomato beurre blanc

MAPLE LEAF FARMS DUCK BREAST

pomegranate molasses glaze, ancient grain pilaf
with pistachios, raisins and scallions

SELECTION OF HOUSE MADE DESSERTS

GLASS OF ROSE SPARKLING WINE

\$75 per person-gratuity and tax not included
Menu is subject to changes based upon availability