

Claire's Valentine's Dinner 2019

Starters

CLAIRE'S FAMOUS SHE CRAB SOUP

FRIED OYSTERS ON THE HALF SHELL
lightly cornmeal crusted, sriracha lime cocktail sauce

BABY ARTICHOKE AND BRIE
baked, red pepper coulis, basil oil

COCONUT SHRIMP
peanut dipping sauce, thai cucumber salad



Salads

STRAWBERRY SPINACH SALAD
fresh berries, cinnamon almonds, maple balsamic vinaigrette

BEEF AND GOAT CHEESE SALAD
field greens, goat cheese croutons, dried cherries, candied walnuts, poppyseed dressing

SOUTHWESTERN CAESAR SALAD
romaine, roasted corn, parmesan cheese, chili croutons, caesar dressing

Main Course

FILET MIGNON & SHRIMP
pink peppercorn crusted, beurre rouge,
whipped yukon gold potatoes, french green beans

CRAB STUFFED ATLANTIC LOBSTER TAIL
brown butter sauce, cauliflower & fresh herb gratin, grilled asparagus

MAPLE LEAF DUCK BREAST
red wine cherry demi glace, parsnip puree, grilled asparagus

WILD CAUGHT HALIBUT
red pepper parmesan polenta, grilled vegetable caponata with toasted pinenuts, basil oil

SELECTION OF HOUSEMADE DESSERTS

GLASS OF PROSECCO

\$75 per person-gratuity and tax not included

Menu is subject to changes based upon availability