



VALENTINE'S DAY MENU

Executive Chef: Gheorghe Vatafu | General Manager: Billy Tam

STARTERS

Roasted Yellow Pepper Bisque

Lobster, Chive Oil
cup 9.95 | bowl 17.95

Duck Pastrami

Smoked Duck Breast Pastrami, Orange Segments, Vegetable Salad, Red Wine Glaze, Tarragon Orange Foam
24.95

Caviar Experience*

(Includes Champagne Pairing: Two Glasses of Chandon Brut)
Queen's Reserve White Sturgeon Caviar, Diced Red Onion, Eggs, Cucumbers, Capers, Creme Fraiche, Crostini
142.95

ENTRÉE

Seafood Pasta

Fresh Pappardelle Pasta, Shrimp, Langoustine, Clams, Tomato Cream Sauce, Basil Oil
48.95

Beef Wellington*

6 oz Roasted Beef Tenderloin, Mushroom Duxelles, Puff Pastry, Fondant Potatoes, Baby Carrots, Asparagus, Red Wine Demi-Glace
68.95

Ribeye Steak for Two*

(Carved Tableside)
24 oz Piedmontese Ribeye Steak, Fondant Potatoes, Bordelaise
96.95

DESSERT

Chocolate Cake for Two

Bourbon Creme Anglaise
25.95

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

** Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

@@ Select items can be prepared Gluten Friendly with minor modifications.

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