



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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