



# VALENTINE'S DAY MENU

Executive Chef: Gheorghe Vatafu  
General Manager Billy Tam

## STARTERS

### Roasted Red Pepper Bisque

*Crab and Chive Oil*  
cup 7.95 | bowl 12.95

### Caviar Experience\*

*Hard-Boiled Egg, Diced Red Onion, Diced Cucumber, Capers, Red Radish, Crème Fresh, and Toasted Brioche*  
159.95

### Brulée Salmon with Puff Pastry Tart

*Red Beets, Cream Cheese, Fresh Cucumber and Herb Salad*  
22.95

## ENTRÉE

### Pan-Seared Turbot

*Parsnip Puree, Baby Carrots, Green Onion, Oyster Champagne Cream Sauce, and Basil Oil*  
54.95

### Surf and Turf\*

*6 oz. Lobster Tail with Drawn Butter and 8 oz Beef Filet*  
94.95

### Prime Porterhouse for Two\*

*(TABLESIDE)*  
*Mashed Potato, Asparagus, Bearnaise Sauce, and Red Wine Demiglace*  
165.95

## DESSERT

### White Chocolate and Raspberry Cheesecake

*Raspberry Coulis*  
15.95

### Red Velvet Cake

*Chocolate Buttercream and Rum Syrup*  
15.95

20% gratuity will be added to parties of 8 or more. \* 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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