

Valentine's Day ~ Tuesday, February 14, 2023

Champagne Special :: *Domaine Chandon Rose \$15/60* *Ruinart Rose \$150*

1st Course

Camembert Beignet
local mango chutney, micro greens

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Yellowfin Tuna Tartare

*honey-dijon, marinated cucumbers, pomegranate seeds,
micro greens, crostini*

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Baked Escargot

garlic-herb butter, puff pastry

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Oysters Rockefeller

baked with arugula, herbs, cream, parmesan-panko crust

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Crispy Pork Belly

*pickled cherries, micro arugula, candied walnuts
sherry-walnut vinaigrette*

2nd Course

Roasted Beet & Arugula Salad
*shaved fennel, Roquefort cheese,
ciabatta croutons, grilled red onion vinaigrette*

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The Greens Salad

*Josephine's mixed greens, cucumber, celery, asparagus,
Green Goddess dressing, crispy shallots*

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Roasted Tomato, Crab & Lobster Bisque

fresh herbs, brioche croutons

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Mushroom Consomme

wild mushrooms, truffle & herbs

3rd Course

Searced Yellowfin Tuna

Parisian gnocchi, roasted baby heirloom tomatoes, zucchini, yellow squash, roasted red pepper confit, warm herbed brown butter vinaigrette

or

Sautéed Mahi Mahi 'Chowder'

baby carrots, leeks, fingerling potatoes, smoked bacon, truffle, fresh herb cream broth

or

Butter Poached Caribbean Lobster Tail

sweet corn, grape tomatoes, tuxedo orzo, Meyer lemon hollandaise

or

Confit Duck Leg

wild mushroom risotto, asparagus, parmesan & herbs

or

Black Angus Petite Filet Mignon au Poivre

Brussels sprouts, roasted garlic potato purée, red wine demi glace add Roquefort Crust \$6

or

Baby Lamb Chop

Yukon gold & sweet potato dauphinoise, haricots verts, port rosemary lamb jus

A la Carte (additional to menu cost)

The Terrace's Classic Baked Macaroni & Cheese

elbow pasta with creamy three cheese mornay sauce, baked with panko breadcrumbs & parmesan \$25

add truffle oil \$5 add wild mushrooms \$8

Butter Poached Caribbean Lobster Tail *with Meyer lemon aioli & drawn butter*

6 oz ½ tail \$40

12 oz full tail \$75

4th Course ~ Dessert

Bittersweet Chocolate Cheesecake

Salt Pond caramel, pecan praline, whipped cream

Fresh Berry Cobbler

all the berries, fresh whipped cream

House Selection of Sorbet & Ice Cream

Passion Fruit Curd Tart

mango, pineapple, coconut cream cheese ice cream

20% gratuity included to final bill // We accept Visa & MasterCard :: 5% credit card processing fee will be applied