

## **VALENTINES DAY MENU**

### **Roasted Butternut Squash Bisque**

garnished with crispy prosciutto, shallots,  
chives and ciabatta croutons

### **Classic Caesar Salad**

romaine hearts lightly tossed in a black pepper  
and parmesan dressing and finished with shaved parmesan

### **Duet Royal – Chateaubriand and Lobster Thermidor**

Succulent Maine Lobster poached and then broiled in the shell with  
béchamel sauce and accompanied by medallions of roast beef  
tenderloin finished with a red wine demi glace. Steamed haricot vert  
and truffled potato puree finish the dish.

### **Decadent Belgium Chocolate Mousse**

served with a dusting of graham cracker, cognac marinated berries  
and whipped cream.

### **Glass of Sparkling Cava per guest**

\$75 per person

## VIP LOVERS LOUNGE VALENTIENS DAY MENU

### **House Smoked Salmon**

Potato Blinis, Cream Fraiche, Caviar and Snipped Chives

### **She Crab Soup**

Velvety Blue Crab Soup spiked with Dry Sherry

### **Lyonnaise Salad**

Curly Endive, Potato, Crispy Lardons, Chervil dressing  
and Parmesan Crusted Deep Fried-Poached Egg

### **Lamb and Lobster**

Herb Crusted Rack of Lamb prepared Sous Vide and Butter  
Poached Maine Lobster, Truffled Potato Puree, Jumbo Asparagus  
and Béarnaise Sauce

### **Chocolate Finale**

Decadent Belgium Chocolate Mousse dusted with Graham Cracker  
and Cognac Marinated Berries, topped with Whipped Cream.  
Accompanied by White chocolate "Hot Cocoa" and strawberries  
for dipping

### **Unlimited Tattinger Champagne or Wine Pairings**

\$125 Per Person