



FEBRUARY SWEETHEART PRIX FIXE MENU

AVAILABLE FEBRUARY 1-16

First Course

CHOICE OF ONE

FRESH OYSTERS* **GFF** two fresh oysters, citrus mignonette, lemon

OYSTERS ROCKEFELLER* two grilled oysters, spinach & pernod cream, parmesan breadcrumbs

HONEY BOURSIN SEARED DUCK CRISP **GFF** two artisan crisps, seared duck, honey boursin, cherry reduction

ESCARGOT PURSES two boursin cheese & escargot wrapped wontons, lemon butter sauce

TOMATO BRUSCHETTA BOURSIN two artisan crostini, boursin, balsamic marinated tomatoes

LOBSTER BISQUE **GFF** sherry & chive oil

FRENCH ONION SOUP **GFF** crouton, gruyere & provolone cheeses

CAESAR SALAD **GFF** romaine, parmesan, garlic baguette, classic caesar dressing

ROASTED BEET **GFF** frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

WINE PAIRING Rose or Pinot Noir

Second Course

CHOICE OF ONE

CHICKEN FRANCAISE **GFF** lemon parsley caper sauce, asparagus, parmesan leek potatoes 39

ATLANTIC SALMON **GFF** ginger honey bourbon glazed, brussels sprouts, fingerling potatoes 43

FILET & CRAB CAKE* 4 oz. filet mignon, crab cake, cajun remoulade, fried caper, choice of side 51

FILET OSCAR* **GFF** 6 oz. filet mignon on asparagus topped with crab meat & hollandaise sauce, choice of side 55

VEAL MEDALLIONS* porcini crusted, roasted tomato hollandaise, spinach, creamy boursin mushroom & pea risotto 55

CHILEAN SEA BASS roasted red pepper, shitake mushrooms, spinach, chicken stock, truffle oil & butter 55

FILET & LOBSTER* **GFF** 4 oz. filet mignon, 4 oz. lobster tail, lemon, drawn butter, choice of side 59

TWIN LOBSTER TAILS twin 4 oz. lobster tails, lemon, drawn butter, choice of side 59

SHELLFISH TRIO broiled cold water lobster tail, lump crab cake, seared sea scallops, creamy herb risotto 69

RIBEYE STEAK* **GFF** 18 oz. center cut, topped with house steak butter, choice of side 69

WINE PAIRING Chardonnay or Syrah

Third Course

CHOICE OF ONE

CRÈME BRÛLÉE **GFF** vanilla cream, caramelized sugar

SIGNATURE CHÔMEUR PUDDING butter cake, maple syrup, vanilla ice cream

CHOCOLATE GANACHE CAKE peanut butter ice cream, heath topping, fudge

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

FIRE ROASTED APPLE CRISP crisp old fashion oat topping ~ à la mode + 2

WINE PAIRING Dessert White or Grahams' Six Grapes Port

WITH WINE PAIRINGS \$12++

Tax & Gratuity not included. No substitutions please. 012225

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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