

# Valentine's

## FEATURED MENU

### ~FLIRTATION~

#### ♥ APPETIZER TRIO for TWO 32

Lobster Ravioli, Ahi-Tuna Poki Tostada, Polenta & Shrimp Skewer

~or~

Full Hearts Sushi Roll, Curried Lobster Bisque & Lobster & Berry Salad

#### FRESH MALPEQUE OYSTERS 16

Four Malpeque Oysters with Housemade Cocktail Sauce, Mignette & Freshly Shaved Horseradish

#### PERSIMMON & KALE SALAD 13

Charred Persimmon, Apple Cider Vinaigrette, Fresh Herbs & Burratta Cheese

#### LOBSTER & BERRY SALAD 24

Poached Main Lobster, Strawberries & Mango Vinaigrette

#### NEW ENGLAND CLAM CHOWDER 10

Garlic Herb Foccacia Croutons & Piquillo Pepper

#### DUNGENESS CRAB CAKES 19

Romesco, Upland Watercress & Grilled Corn Salsa

#### FULL HEARTS SUSHI ROLL 20

Alaskan Snow Crab, Shrimp Tempura, Spicy Tuna, Avocado, Tobiko Caviar & Bluefin Tuna Wrap

### ~SEDUCTION~

#### ♥ SURF & TURFS for TWO 120

BAKED MAIN LOBSTER TAIL & PREMIUM WAGYU BEEF TENDERLOIN  
with Horseradish Twice-Baked Potato, Smoked Asparagus & Chanterelle Mushroom Sauce

~or~

HALIBUT & SALMON MOSAIC with COLORADO LAMB CHOPS with  
Horseradish Twice-Baked Potato, Smoked Asparagus & Mint-Molasses Basting Sauce

#### MISO-GLAZED CHILEAN SEA BASS 44

Crab Tomato Broth & Mixed Beans Succotash, Garlic Mashed Potatoes & Baked Crab

#### PINEAPPLE MUSTARD GLAZED SALMON 40

Fennel Mashed Potatoes, Caramelized Brussel Sprouts, Capers & Mint Chimichurri

#### BOATHOUSE CIOPPINO TAGINE 42

Saffron Lobster Broth with White Fish, Salmon, Shrimp, Lobster Medallion, King Crab Meat, Scallops, Clam, Mussel, Fresh Mixed Herbs & Garlic Bread

#### COFFEE-RUBBED PRIME BEEF FILET MIGNON 62

Horseradish Twice-Baked Potato, Roasted Winter Baby Root Vegetables & Maple Balsamic Reduction

#### 50-DAY DRY AGED NEW YORK (12 oz) 64

Truffle Mashed Potatoes, Roasted Winter Baby Root Vegetables & Balsamic Reduction

#### COLORADO LAMB CHOPS 60

Mint Herb Crusted, Roasted Pee Wee Potatoes, Cannelloni Beans, Wild Mushrooms & Pomegranate Port Glazes

### ~INDULGENCE~

#### ♥ SWEETS FOR TWO 13

#### FRESHLY BAKED STICKY TOFFEE COOKIE

Topped with Vanilla Bean Gelato & Caramel Sauce  
(Please allow 20 minutes for preparation)

~ or ~

#### WARM CHOCOLATE MOLTEN CAKE

Crème Anglaise, Banana Gelato & Black Currant

#### FRENCH VANILLA BEAN CRÈME BRÛLÉE 10

with Fresh Berries

#### ASSORTED ICE CREAM or SORBET 10