

**Valentine's Day February 14, 2019**

**FRENCH ONION BRÛLÉE**

*BRÛLÉED SWISS, PROVOLONE AND PARMESAN ON A CROSTINI OVER FRENCH STYLE VIDALIA ONION SOUP*

**LOBSTER BISQUE** 🍷

*SHERRY LACED AND TOPPED WITH CRÈME FRAÎCHE AND LOBSTER*

**PANE RUSTICA ARTISIAN BREAD SELECTION**

*SPICY APPLE, ROASTED GARLIC & THYME, WHIPPED BUTTERS*

**FRESH FRUIT DISPLAY & ARTISAN CHEESE BOARD** 🍷🌿

**SUSHI DISPLAY** 🍷

*HOUSE MADE NIGIRI, SASHIMI AND SPECIALTY ROLLS WITH PICKLED GINGER, WASABI AND SOY SAUCE*

**COLD SEAFOOD BAR** 🍷

*SHRIMP COCKTAIL, JONAH CLAWS, CAVIAR AND OYSTERS ON THE HALF SHELL  
KEYLIME COCKTAIL SAUCE, CLASSIC MUSTARD SAUCE, MIGNONETTE AND HORSERADISH*

**PICKLED VEGETABLES DISPLAY** 🍷🌿

**LIVING HYDROPONIC SALAD BAR** 🍷🌿

*CAESAR SALAD AND CHEF'S CHOICE WITH LIVE LETTUCE AND ASSORTED TOPPINGS*

**POACHED PEAR** 🍷🌿

*BRIE, MULLED WINE*

**MARINATED GRILLED VEGETABLE DISPLAY** 🍷🌿

**ALASKAN KING CRAB** 🍷

*STEAMED KING CRAB LEGS WITH DRAWN BUTTER*

**HONEY TERIYAKI CHICKEN BOWL**

*SESAME LIME RICE*

**MINI TACOS** 🍷

*18 HOUR SLOW COOKED BRISKET, CREAMY COLESLAW, CILANTRO*

**PROSCIUTTO WRAPPED SEABASS** 🍷

*CREAMED ORZO, ASPARAGUS TIPS*

**BRÛLÉ/GRATIN STATION** 🍷🌿

*FINGERLING AU GRATIN*

**GRILLED LOBSTER TAIL** 🍷

*BIG STORM AMBER ALE SCAMPI BUTTER*

**PETITE FILET MIGNON** 🍷

*RED WINE DEMI GLACE*

**ROASTED TURKEY** 🍷

*WITH SWEET ONION CINNAMON RELISH & CRANBERRY TURKEY GRAVY*

**PRIME RIB OF BEEF** 🍷

*HORSERADISH CREAM, AU JUS*

**MASHED POTATOES** 🍷🌿

*BROWN GRAVY*

**WILD RICE PILAF** 🍷🌿

*VEGETABLE PRIMAVERA*

**ROASTED BABY CARROTS, ROASTED ASPARAGUS, CARNIVAL CAULIFLOWER** 🍷🌿

**BEEF AND VEAL TORTELLACCI**

*TRUFFLE BUTTER, SHAVED PARMESAN*

**LIQUID NITROGEN ICE CREAM BOMBS**

*HOT FUDGE SAUCE, CHEF LEISA'S SPECIALTY SAUCE, ASSORTED CANDY TOPPINGS*

**FIRESTICK CONFECTION CONNECTION**

**FRESHLY BREWED ICED TEA, COFFEE & FOUNTAIN SODAS**

**\$100 PER PERSON INCLUSIVE OF SALES TAX  
\$75 PER PERSON with FULL SEASON DISCOUNT CARD**

*MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE  
RESERVATIONS FOR PARTIES OF (7) OR MORE GUESTS REQUIRE A \$25 PER PERSON DEPOSIT.  
THIS PER PERSON DEPOSIT IS NON-REFUNDABLE ONCE PROCESSED.  
PLEASE CALL 813-301-6926 FOR DETAILS.  
A 15% SERVICE CHARGE IS APPLIED TO PARTIES OF 10 OR MORE GUESTS*