

B R E A K  W A T E R
R E S T A U R A N T

Eat well. Enjoy your friends. Live long.

Valentine's Day Table d'hôte

Available Friday, February 12 | Saturday, February 13 | Sunday, February 14

APPETIZERS

Roasted Beet Salad

sour cream and goat cheese mousse, port wine reduction, orange royal

Or

French Onion Soup "En Croute"

rich beef broth, caramelized onions, fresh cut herbs, garlic brioche,
smoked cheddar cheese, baked to perfection

Or

House Smoked Atlantic Salmon, Lobster & Avocado "Bon Bon"

fine herb Boursin cheese, arugula, shaved, green apple, seedling salad

MAIN COURSE

Pan Seared East Coast Halibut

spinach cake, seasonal vegetables, lobster beurre blanc, caviar

Or

Thick Cut 8 oz "AAA" New York Steak & Garlic Shrimp
buttery double baked potato, crispy asparagus, peppercorn jus

Or

To Share

A House Signature Dish, finished table-side:

Crispy Cornish Hen

stuffed with wild mushrooms & butternut squash, seasonal vegetables,
pomegranate whiskey jus

THE FINALE

Chocolate and Decadent
flourless chocolate tower, chocolate strawberry

Executive Chef: Carl MacNeil *Sous Chef:* Aura Gamez

\$84/person

Plus taxes and gratuity

Seating begins at 5pm daily, reservations highly recommended