

# RAVE ON

AMERICAN CUISINE

## VALENTINE'S DINNER

*Dinner for Two \$150 | Single \$85*

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### FIRST COURSE

#### **Blue Point Oysters Raw (2)**

*Mignonette Sauce, Watercress*

OR

#### **Boathouse Baked Oysters (2)**

*Cayenne Pepper-Apple Wood Bacon Butter,  
Garlic, Watercress*

### SECOND COURSE

#### **Braised Lobster Soup with Lemongrass**

*Lobster Meat & Coconut Cream Foam*

### THIRD COURSE

#### **Duo of Duck Breast & Roast Beef Tenderloin**

*Wild Rice, Sun Dried Cherries & Port Wine Sauce*

### FOURTH COURSE

#### **Chocolate Pate**

*Served with Dried Fruit & Grand Marnier Semifreddo*

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### CHAMPAGNE & SPARKLES

**Champagne Laurent-Perrier 58**

*Brut La Cuvee, 350ml NV*

**Domaine Chandon. etoile Rose 95**

*Napa Valley, 750ml 93pt*