

oro

RESTAURANT AND BAR

Valentines Day Dinner Menu

Amuse Bouche

Terra Seared Tuna

*Watercress Sesame Pesto, Wasabi Aioli, Green Apple Mango Relish, Wonton Crisp
With Glass of Champagne*

1st Course

Lobster Bisque

Mascarpone Crema, Chervil & Citrus Lobster Salad

Or

Cream of Tomato Basil & Crab Soup

Blue Lump Crab Salad & Kaffir Lime Crème Fraiche.

2nd Course

Emily's Caesar

Baby Green Romaine, Garlic Focaccia Croutons, Parmigiano Reggiano Crisp.

Or

Scallop & Lobster "Sandwich"

*Seared Diver Scallop, Roasted Butternut Squash Puree, Maine Lobster & Preserved Lemon & Sea Urchin
Vinaigrette.*

3rd Course

Choice of

Tenderloin Rossini

*Beef Tenderloin, Seared Hudson Valley Foie Gras, Roasted Fingerling Potato and Turnip Hash, Truffle
Vinaigrette, Agarita & Raspberry Compote*

Or

Breast of Duck

*Seared Maple Leaf Farms Duck, Braised Asparagus, Pickled Texas Sweet Onion
Roasted Green Apple & Walnut Bread Pudding, Berry & Port Wine Compote, Balsamic Glaze.*

Or

Lobster Vol-au-vent

Sherry Poached Maine Lobster, Viognier cream, Puff pastry, Braised Root Vegetable Salad

4th Course

Dessert

*Grand Marnier Chocolate Pate
Raspberry Coulis & Truffle Honey*

\$67.00 ++ per person

For Dinner Reservations call 244-0146

Executive Chef Shane Bruns

Executive Sous Chef Mike Gonzales