

# Butter + BRIE

VALENTINES DAY 2026



## STARTERS



choice of:

### LOBSTER BISQUE

*house-made stock, sherry, cream, fresh basil, lobster garnish*

### BEEF SALAD

*with toasted walnuts, arugula, goat cheese*

### FRENCH COUNTRY MEATBALLS

*with creamy polenta, parmesan cheese, au jus*

### ESCARGOTS

*with garlic, parsley, shallots*

### JUMBO LUMP CRAB CAKE

*beurre blanc, corn, green beans, mushroom salad*



## ENTRÉES



choice of:

### BRAISED PORK SHANK or WILD MUSHROOMS

*over vegetable risotto*

### SAUTÉED SHRIMP TAGLIATELLE

*over squid ink pasta with asparagus, cherry tomatoes, white wine, garlic + parsley*

### VEAL CHOP MILANÈSE

*thinly pounded + breaded with broccoli rabe in a white wine-lemon sauce*

### FILET MIGNON

*with shiitake mushrooms in a port wine sauce with garlic mashed potatoes + asparagus*

### PAN SEARED HALIBUT

*with garlic mashed potatoes, wild mushrooms, artichokes + asparagus, drizzled with pesto*

### ORGANIC FRENCH-CUT CHICKEN

*goat cheese, mashed potatoes, spinach, au jus*



## DESSERT



choice of:

### CRÈME BRÛLÉE

### POT DE CRÈME

### CHEESECAKE

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.*