

Celebrating the One You Love

February 14, 2012

"Love is the poetry of the senses." ~Honoré de Balzac

His

∞ ***Amuse Bouche*** ∞

May River Blue Crab
Ancho Chili, Tequila, Lime

∞ ***First Course*** ∞

Cold Water Oysters on the Half Shell
Preserved Lemon, Pickled Garlic

Smoked Wagyu Beef Carpaccio
Pastrami Spices, Pickled Vegetables, Fancy Sauce, Rye Crostini

∞ ***Second Course*** ∞

Lobster and Foie Gras Ravioli
Lemon Gras, Ginger, Kaffir

Crispy Veal Sweetbreads
Laurel Aged Dirty Rice

∞ ***Entrée Course*** ∞

Pan Roasted Dry Aged NY Strip
Glazed Carrots, Potato Au Gratin, Peppercorn Sauce

Crispy Red Snapper
Pancetta, Brussel Sprouts, Sweet Potato Gnocchi

∞ ***Something Sweet*** ∞

Caramelized White Chocolate Cake
Triple Espresso Ice Cream, Raspberry

Peanut Butter Layer Cake
Double Fudge Cake, Caramelized Bananas

Hers

∞ ***Amuse Bouche*** ∞

May River Blue Crab
Ancho Chili, Tequila, Lime

∞ ***First Course*** ∞

Chopped Sweet Gem Salad
Confit Tomato, Red Onion, Baby Artichoke, Humboldt Fog

Salt Crust Roasted Beets
House Made Goat Cheese, Upland Cress, Pine Nut Vinaigrette, Shallot

∞ ***Second Course*** ∞

"Tuna Fish Sandwich"
Jalapeno, Lime, Avocado, Nori, Dashi

Coastal Carolina Shrimp Chowder
Shrimp Cracklin'

∞ ***Entrée Course*** ∞

Butter Poached Two Pound Lobster (\$20 supplement)
Black Truffle Risotto

Honey Glazed Duckling
Braised Kale, Duck Fat Potatoes, Star Anise Jus

∞ ***Something Sweet*** ∞

Bittersweet Chocolate Mousse
Red Hot Sorbet, Caramel, White Chocolate

Raspberry Upside Down Cake
Lemon Sherbet, Fresh Raspberries

