

# Valentine's Day 2018

## Sir Winston's Restaurant

### FIRST COURSE

**Bacon Wrapped Shrimp**  
red pepper slaw, Jack Daniels fire tomato sauce

or

**Queenies**  
apple wood bacon wrapped scallops,  
cauliflower puree, citrus herb butter

### SECOND COURSE

**Lobster Bisque En Croute**  
vanilla scented butter poached lobster

or

**Petite Greens**  
strawberry, ovolini, heirloom tomato, candied pistachio,  
champagne vinaigrette

**Intermezzo**  
**Raspberry Sorbet**

### MAIN COURSE

**His and Hers Surf n' Turf**  
butter poached lobster and filet, pommes anna, glazed gold beets,  
blue cheese compound butter, truffle demi

or

**New York Steak and Scampi Prawns**  
garlic mashed potato, jumbo asparagus, bordelaise

or

**Duet of Lamb and Jumbo Scallops**  
herb crusted lamb rack and seared scallops,  
boursin polenta, roasted romanesco cauliflower, black garlic reduction

or

**Chilean Seabass and Moules Marinier**  
riesling caramelized leeks, buttered linguini, crispy shallots

### DESSERT

**Red Berry Mascarpone - Gluten Free**  
white chocolate ganache, shortbread crumble, vanilla bean sorbet

or

**Dulche De Leche - Gluten Free**  
chocolate mouse, vanilla crème brulee, caramel coulis

\$142 per person ++