

Valentines Day Menu

AT THE SAILFISH



1st Course *CHOOSE 1 EACH*

SHE CRAB BISQUE or **CAESAR SALAD**

2nd Course *CHOOSE 1 TO SHARE*

COASTAL CRAB TARTLETS - Jumbo lump crab tossed in a lemon and dill sauce inside flakey phyllo tartlets.

BEEF TIPS - Kalbi glazed Petite Filet bites over jasmine rice, topped with sesame and scallions, served with a sriracha aioli.

MUSHROOM BRUSCHETTA - Garlic toasted crostini topped with whipped goat cheese, mushroom sauté, and balsamic glaze.

"SAIL"VICHE- Scallops tossed in a marinade of fresh citrus and herbs. Served with crunchy tostadas.

3rd Course *CHOOSE 1 EACH*

STEAK AU POIVRE - 12oz ribeye topped with a peppered cognac cream sauce, served with feta whipped mashed potatoes, and roasted asparagus.

PESCADO A LA VERA CRUZ- Today's Fresh catch served over saffron risotto, sauce Veracruzana (fire roasted tomatoes, olives, capers, lime), and fried basil.

SEAFOOD SCAMPI - Shrimp, clams, and mussels in a garlicky white wine lemon sauce over bucatini.

4th Course *CHOOSE 1 TO SHARE*

BLACK FOREST TRIFLE- Dark cherry-soaked German chocolate cake layered with rich chocolate mousse and house made whipped cream, topped with Bordeaux cherries and chocolate shavings.

WHITE CHOCOLATE BRÛLÉE- Silky white chocolate custard with raspberry swirls and a crunchy sugar coat