



# Valentine's Day!

Saturday, February 12<sup>th</sup> – Monday, February 14<sup>th</sup>

## First Course

Seasonal Appetizer Trio

## Second Course

Lobster Bisque

Tobiko caviar crème fraiche

## Whitney Maple Salad

Assorted field greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, Vermont Maple vinaigrette

## Third Course

### The Whitney Signature Beef Wellington\* \$99

Roasted garlic whipped potatoes, grilled asparagus, cognac cream

### Seared Sea Bass\* \$99

Saffron-shrimp risotto, asparagus

### Seafood Sauté\* \$99

Shrimp, Diver scallops, Maine lobster with fresh herbs, chardonnay, sweet butter, and toasted orzo pasta

### Seasonal Vegetarian Selection \$99

### 8 oz. Creekstone Filet Mignon\* \$99

Mushroom caped with roasted garlic whipped potatoes, grilled asparagus, in a port wine demi glaze

Add-Butter Poached Lobster Tail \$24

## Fourth Course

### Pastry Chef Eric's 2022 Celebration

~or~

Sorbet

Please Limit Cell Phone use to the Lobby Areas

A 20% gratuity will be added to the final bill

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order.

\*\* Please alert your server of any food allergies or dietary restrictions