



tide to table

## *Valentine's Day*

amuse

Lobster tostada, avocado, tarragon

course I

Frisee and Arugula Salad, Fried Quinoa, Goat Cheese, Strawberry, Caramelized Pecans,  
Cucumber, Grain Mustard Dressing

course II

Pan Seared Scallops, Fregola Sarda, Chorizo Saffron Sauce

intermezzo

lemon sorbet

course IV

choice

Shortrib rice, black garlic aioli, crispy onion, cilantro

Crab Rondelli Pasta, She Crab Sauce, Aleppo Crostini, Fried Tomato

Bacon Crusted Swordfish, hoppin` john, pickled jalapenos

Citrus steamed grouper, mash potatoes, bokchoi, dill oil

dessert

chef's duet for the table



Must be 21 or older to order and consume alcohol.  
Please consume responsibly.