



**CALEB'S**  
AMERICAN KITCHEN

BYO

# Valentine's Day Celebration

## Three-Course Prix-Fixe Menu

**\$65 per person**

*(tax & gratuity not included)*

### STARTER

(select one)

#### **Roasted Cold Water Oysters**

spinach, gruyere, bacon, fire roasted peppers

#### **Sesame Crusted Tuna Sashimi and Ahi Tuna Poke**

asian quinoa salad

#### **Warm Goat Cheese Harvest Salad**

mixed greens, fresh strawberries, herb crusted warm goat cheese, candied walnuts, strawberry-balsamic vinaigrette

#### **New England Seafood Chowder**

crab, lobster

#### **.All-American Cheese Plate**

moody blue cheese, vampire slayer garlic gouda, double brie, fig preserves, vanilla honey, flat breads

### ENTRÉE

(select one)

#### **Butter Poached Stuffed Lobster Tails**

stuffed with crabmeat, saffron risotto

#### **Butter Poached Stuffed Lobster Tail and Beef Filet Medallion**

stuffed with crabmeat, potato beet gratin, port wine demi glaze

#### **Pan Seared Duck Breast** (GF)

coconut sticky rice, sweet orange chili reduction

#### **Seared Native Atlantic Salmon Fillet** (GF)

roasted tomato-lobster cream, saffron risotto

#### **Vegetarian "Corned Beef"**

coconut sticky rice, mixed roasted vegetable, NOLA remoulade

### DESSERT

#### **Valentine's Sundae For Two**

Pierre's of New Hope bittersweet chocolate heart shell, red velvet cake, vanilla ice cream, warm dark chocolate syrup, banana daiquiri sauce, almond brittle, chocolate covered strawberry, bananas and caramel whipped cream, two spoons

OTHER DESSERT OPTIONS AVAILABLE ON REQUEST