

# Romance on the Waterfront

## *First Course*

### *Oysters on the Half Shell 3 ways*

With Pineapple Granite, Champagne Minonnet and Cocktail Sauce

*or*

### *Field Green Medley*

Hand Torn mixed Greens with Tomatoes, Cucumbers and Shaved Red onion, tossed with Strawberry Balsamic Dressing

## *Second Course*

### *Tempura Fried Green and White Asparagus*

With Shaved Prosciutto and Hollandaise Sauce

*or*

### *Rhode Island Clam Chowder*

Fresh Tomatoes and Cherrystone Clams

## *Third Course*

### *Pan Roasted Outer Banks Skate Wing*

Wild Rice Pilaf, Spinach and Lemon Butter Sauce

*or*

### *Grilled 6oz Fillet Mignon "Au Poivre"*

Potato Puree, French Beans and Brandy Peppercorn Sauce

*or*

### *Herb Crusted Boneless Lamb Loin for Two*

Creamy Parmesean Polenta, Honey Roasted Carrots and Mint Sauce

## *Dessert to Share*

### *Duo of Chocolate*

### *Flourless Torte and Truffles*

**\$75.00 per person**

Seatings at 5:30 pm, 7:00 pm and 8:30 pm.

Book your Valentine's Day dinner today.

703.548.0001

Includes live music and a glass of champagne per person. Tax and gratuity not included.  
Reservations Required.

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