

# VALENTINES' DAY

Wednesday, February 14<sup>th</sup>, 2018

## STARTERS

butter poached lobster "bit"

APPLEWOOD BACON, HEIRLOOM TOMATO, TOASTED BRIOCHE; HERB AIOLI 14

lump crabmeat & brie soup

CLASSIC DAKOTA 10

tuna & avocado poke lettuce wraps

ASIAN VINAIGRETTE, PINEAPPLE, CUCUMBER; WONTON HAY 12

aphrodisiac oyster patty

PUFF PASTRY; CHARDONNAY CRÈME 11

truffle-parmesan risotto

GRILLED ASPARAGUS; PARMESAN TUILE 10

honey-fig duck jam

SWEET POTATO HASH BROWN; TOASTED PECANS 12

## SALADS

the bleu

CLASSIC DAKOTA...BABY GREENS, BLEU VINAIGRETTE;  
CRISP APPLES, ROASTED CASHEWS 10

roasted beet & butternut squash

BABY ARUGULA, CHÈVRE, TOASTED ALMONDS,  
APPLEWOOD BACON, BALSAMIC 11

wilted spinach salad

WARM SMOKED BACON VINAIGRETTE; RED ONION,  
TOMATO; QUAIL EGG 11

buttercup lettuce salad

SHALLOT-HERB VINAIGRETTE, RED ONION,  
TOMATO, SHAVED PARMESAN 10

## ENTRÉES

brown butter-seared fillet of grouper

BRIOCHE TOAST, ROASTED RED PEPPER COULIS; LEMON CONFIT 36

seared u-10 sea scallops

CAULIFLOWER AU GRATIN, CITRUS GASTRIQUE, TOASTED HAZELNUTS 35

seafood "mix grill"

GULF SHRIMP, LOBSTER, U-10 SCALLOP, AMBERJACK, DILL POTATOES 38

roasted rack of lamb with raspberry-chambord

ROASTED YUKON GOLD POTATO, BRUSSELS SPROUTS & HEIRLOOM CARROTS 38

center-cut filet mignon au poivre

COGNAC PEPPER SAUCE, WILTED SPINACH; POTATO-LEEK PUREE 37

baby veal with crabmeat

ASPARAGUS, SAUCE BÉARNAISE; POMMES GAUFRETTE 38

## ADDITIONS

JUMBO LUMP CRABMEAT 9  
BUTTER POACHED LOBSTER TAIL 16

HARICOTS VERTS AMANDINE 9  
BRUSSELS SPROUTS, BACON & STEEN'S BROWN BUTTER 9

## SWEET DESIRES

flourless chocolate torte

ORANGE MARMALADE, CHOCOLATE GANACHE, PECANS 9

bananas foster

HOUSE MADE VANILLA ICE CREAM 9

berries with champagne sabayon

RASPBERRY SAUCE 10

mrs. judy's coconut cake

CRÈME ANGLAISE 10

lemon pudding cake

FRESH BLUEBERRIES 9

white chocolate brownie

DARK & WHITE CHOCOLATE SAUCES; VANILLA ICE CREAM 10

IN CONSIDERATION OF OTHERS...PLEASE SILENCE THE RINGERS AND REFRAIN FROM USING CELLULAR DEVICES WHILE IN THE DINING ROOMS.

\$5 CHARGE FOR ALL KITCHEN-SPLIT ENTREES; \$4 PER PERSON PLATING CHARGE FOR OUTSIDE DESSERTS  
WE WILL WAIVE OUR CORKAGE OF \$25 PER 750ML (2 BOTTLE MAXIMUM) FOR EACH 750ML BOTTLE PURCHASED FROM OUR LIST

Dakota