



## Starters

### Escargot 'A la Maisonette'

Sautéed with Garlic, Shallots & Pernod

### Beet 'Hummus', \*Vegan

Homemade Flatbread and Cucumber

### Toasted Portobello 'Caprese',

Organic Tomatoes, Basil Oil, Balsamic & Fresh Mozzarella Cheese

### Belizean 'Samosas', \*Vegan

Sriarcha Aioli

### 'The Studio' Salad,

Apples, Gorgonzola Cheese,  
Toasted Almonds & Roasted Shallot Vinaigrette

### Grilled Heart of Romaine, \*Vegan

Creamy Beet Dressing, Parmesan 'Cheese' & Cornbread

### Lobster & Vidalia Onion Bisque,

Traditional Bisque with Sherry Wine

*Entrees Served with Chef's Preferred Accompaniments*

## Entrees

### **Gulf Red Grouper Fillet,**

Lobster, Spinach, Parmesan Cheese & Sauce Beurre Blanc

### **Seafood 'Cioppino',**

Mahi Mahi, Littleneck Clams, Local Shrimp, Sausage & Tomato Broth & Risotto

### **Maine Lobster Tail**

Served with Drawn Butter

### **Wild Salmon Fillet,**

Butternut Squash, Cranberries & Maple-Pecan Butter

### **Filet Mignon Wellington**

Wrapped in Puff Pastry with Mushroom & Chèvre. Truffled Mushroom Gravy

### **Grilled Breast of Duck,**

Sweet & Spicy Sesame Glaze and Sautéed Greens

### **Grilled Rack of Lamb,**

Rosemary & Red Wine Sauce

### **'Steak' & Mushroom Crêpes**, \*Vegan

Seitan, Mushrooms, Spinach, Peppers, Carrot-Ginger Puree & Wasabi Aioli

### **Harvest Hippie Loaf**, \*Vegan

Vegetable & Lentil Loaf with Rosemary-Red Wine Sauce and Risotto

Thank you & have a very Happy Valentine's Day!!