



Starters

Lobster & Vidalia Onion Bisque,

Cajun Vegetable Chowder, *Vegan

'The Studio' Salad,

Apples, Gorgonzola Cheese,
Toasted Almonds & Roasted Shallot Vinaigrette

Grilled Heart of Romaine, *Vegan

Creamy Beet Dressing, Parmesan 'Cheese' & Cornbread

Escargot 'A la Maisonette'

Sautéed with Garlic, Shallots & Pernod

Beet 'Hummus', *Vegan

Homemade Flatbread Crisps and Cucumber

Grilled Portobella Mushroom 'Caprese',

Fresh Mozzarella Cheese & Balsamic Vinaigrette

Entrees Served with Chef's Preferred Accompaniments

Entrees

Gulf Red Grouper Fillet,

Lobster, Spinach, Parmesan Cheese & Sauce Beurre Blanc

Seafood 'Cioppino',

Seared Redfish Fillet, Littleneck Clams, Local Shrimp, Chicken Sausage & Tomato Broth over Harvest Risotto

Wild Salmon Fillet,

Butternut Squash, Duck Bacon, Cranberries & Maple-Pecan Butter

Maine Lobster Tail & Petite Filet Mignon

Served with Drawn Butter, Chèvre & Cabernet Reduction

Louisiana Bone-In Ribeye

Brushed with Sweet & Spicy Bulleit Bourbon Glaze, topped with Duck Bacon & Gorgonzola Cheese.

Venison Rib Chops,

Madeira Wine & Crimini Mushroom Butter

Hippie Loaf Wellington, *Vegan

Vegetable & Lentil Loaf wrapped in Puff Pastry with Portobello
Mushroom and Rosemary-Red Wine Gravy.

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