



Ferre Valentine Menu

Appetizer Course

Organic Greens bosc pears, candied pecans, goat cheese & white balsamic vinaigrette. 8

Baby Spinach walnuts, sweet red onions, picante gorgonzola, & apple wood bacon vinaigrette. 9

Lump Crab Bake caramelized fennel-plum tomato salad, blood orange reduction
& fennel pollen. 14

Butternut Squash Bisque candied pine nuts. 7

Lobster Ravioli caramelized baby fennel, foie gras, & sun kissed citrus butter. 15

Entrée Course

Shrimp & Mussels Black Pepper Linguini roasted garlic, yellow & red tomatoes, fresh basil & lobster
cream sauce. 20

Lamb Loin Chops lavender-purple fingerling mash, grilled asparagus & chevre. 29

Chilean Seabass creamy butternut-speck risotto, fried baby arugula, balsamic reduction. 32

Beef Tenderloin parsley-taleggio whipped potatoes, sautéed rapini,
& garlic-white truffle butter. 30

Angus Rib Eye char grilled, gorgonzola slaw, truffle potato fritti & balsamic demi. 28

Dessert Course

Dark Chocolate Polenta Cake vanilla bean gelato & tuaca caramel. 9

White Chocolate - Raspberry Tiramisu for two. 11

Strawberry Shortcake macerated strawberries & Grand Marnier, Crème Chantilly. 10

*Romantic 3-Course Prix Fix Menu for \$40/guest 4pm-7:30pm
Post Show Seating this special Valentine Menu will be offered a la carte*

Executive Chef

Sean Alvarez