

VALENTINE'S DAY WEEKEND 2016

CHEF'S SPECIALS



SOUP OF THE DAY

ROASTED RED PEPPER BISQUE
goat cheese cream and thyme

APPETIZER

MD OYSTER STEW
Chesapeake Gold Oysters, Neuske's
bacon, garlicky bread crumbs,
toast points, scallions

ENTRÉES

CHATEAUBRIAND FOR TWO
hickory smoked, char roasted,
grilled asparagus, creamy parsnip
wmash, Chianti jus

MÉNAGE À TROIS
butter poached lobster tail, oyster
stuffing, white clam sauce,
pork belly

DESSERTS

MOLTEN RED VELVET CAKE
red wine and cherry reduction,
white chocolate

BANANA CREAM PUFFS
hot fudge, salted caramel, candied
walnuts

METROPOLITAN HOSPITALITY GROUP