



WEBB CUSTOM KITCHEN

VALENTINE'S DAY DOUBLE FEATURE

\$100 PER COUPLE plus tax & gratuity

Dinner for Two includes our classic champagne toast.

FIRST COURSE

FARMER'S MARKET RIBBONS & ORGANIC GREENS

marinated fresh vegetable ribbons with grape tomatoes, organic greens, shaved onions, parmesan tuile & champagne vinaigrette

SECOND COURSE

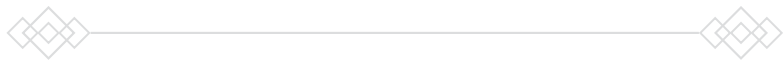
A PERFECT PAIR

charbroiled filet mignon medallions with cabernet-shiitake glace de viande, citrus crusted Chilean sea bass with sauce maitaise, herb roasted fingerling potatoes & baby vegetable bundles

THIRD COURSE

DOUBLE DECKER STRAWBERRY SHORTCAKE CHEESECAKE

rich NY style cheesecake layer, light decadent, strawberry mousse layer, chiffon & graham crust and sweet strawberry glazed awesomeness!



Individual dishes not included in the prix fixe meal.

INDIVIDUAL FEATURE PRESENTATIONS

DOUBLE STUFFED HALF MAINE LOBSTER (\$42.95)

over stuffed Maine lobster, with sweet lobster, jumbo lump crab, & scallops, pan roasted imperial style with light garlic, herb & vegetables, brandied mousseline glacage

HAND CUT AGED RIBEYE (\$29.95)

smoke salt charbroiled aged certified angus ribeye, red onion marmalade, crumbled boursin cheese, cabernet-balsamic reduction, grilled asparagus & haystack pomme frites

PAN SEARED BREAST OF CHICKEN FRANCAISSE (\$18.95)

French battered and pan seared with lemon caper butter sauce, wild mushroom-risotto & grilled asparagus