

# THE SAFARI ROOM

AT OCEANCLIFF HOTEL

## *Valentine's Day Menu*

February 14, 2020 | \$60 Per Person

### FIRST COURSE

#### Artisanal Cheese Board

chef selected cheeses, table grapes, honeycomb, port wine figs, candied walnuts, berries, crostini & lavash crackers



### SECOND COURSE

(CHOOSE ONE)

#### Roasted Beet & Granny Smith Apple

roasted beets, sliced apple, arugula, brie cheese, toasted pistachios, red currant vinaigrette

#### Safari Garden

mixed greens, grape tomatoes, shredded carrot, toasted almonds, crumbled goat cheese, champagne vinaigrette

#### Lobster Bisque\*

OceanCliff house made bisque, fresh native lobster meat

#### Seared Sea Scallops\*

smoked bacon apple relish, chili butter, balsamic honey

#### Braised Short Rib of Beef

watercress, crispy shallot, roasted garlic aioli

#### Pan Roasted Crab Cakes\*

jumbo lump crab cakes, wilted spinach, crispy carrot, spiced aioli

#### Oysters on the Half Shell

half dozen, shucked and chilled local oyster, lemon, hot sauce and mignonette

## INTERMEZZO

### Lemon Sorbet

basil coulis and pink peppercorn tuile



## THIRD COURSE

(CHOOSE ONE)

### Pan Roasted Statler Chicken

chourico lentil cassoulet, roasted brussel sprouts, lemon beurre blanc

### Shrimp Scampi\*

scallops, lobster, & littlenecks, fresh tomato & basil in a white wine garlic sauce over pappardelle pasta

\*Gluten free pasta available

### Grilled Delmonico Filet\*

roasted garlic scalloped potatoes, sauteed haricot vert, onion straws, cabernet demi glace

### Ponzu Glazed Salmon\*

soy, citrus glazed salmon, scallion-ginger scented jasmine rice, sugar snap peas, yuzu marmalade

### Grilled Swordfish\*

grilled artichoke, charred tomato, Greek olive tapenade, saffron cous-cous, caper butter

### Roasted Atlantic Cod\*

crab-potato rosti, sauteed spinach, roasted beets, tomato nage, crispy root vegetable



## DESSERTS

(CHOOSE ONE)

### Crème Brulee

sugar torched crust, fresh berries, chocolate dipped lady fingers

### Banana Split

vanilla ice cream, whipped cream, walnuts, cherries and either chocolate or caramel sauce

### Chocolate Fondue

melted chocolate, fresh fruits and berries, nuts, marshmallows, sugar cookies

Please inform us of any food allergies.

\*Raw meat, shellfish, or products not cooked to recommended internal temperatures may increase your risk of illness.