

THE FLAGLER STEAKHOUSE

Valentine's Day Menu

February 14, 2010

FIRST COURSE

Sautéed Foie Gras

Caramelized Granny Smith Apples, Bacon, and Sherry Cider Syrup

Lobster & Crab Chowder

Fresh Corn, Leeks, Lobster Tomato Cream

Ocean Tower for Two

Lump Crab, Stone Claws, Shrimp, and Middle Neck Clams, Spicy Cocktail Sauce, Mignonette

House Made Mozzarella

Crispy Fried Green Tomatoes, Arugula, Grilled Artichokes, Lemon, Extra Virgin Olive Oil, Aged Balsamic Vinegar

Caesar Salad

Shaved Parmesan, Focaccia Croutons, Kalamata Olives

Risotto

Short Ribs, Wild Mushrooms, Aged Reggiano and Asparagus

ENTRÉE COURSE

Roasted Rack of Lamb

Lentils, Roasted Parsnip and Asparagus, Horseradish Mustard Demi

Ribeye

Tempura Asparagus, Lobster Mashed Potato, Truffle Butter

Honey Roasted Duck

Sautéed Snow Peas, Scallion, Shrimp Jasmine Rice, Sweet and Sour Chili Sauce

Châteaubriand for Two

Caramelized Cippolini Onions, Sautéed Mushrooms, Asparagus, Roasted New Potatoes and Bordelaise Sauce

Sea Bass Bouillabaisse

Shrimp, Muscles, Clams, and Scallops, Fresh Herb Fennel Tomato Broth, Toasted French Bread

Surf & Turf

Grilled NY Strip, Lump Crab Stuffed Jumbo Shrimp, Wilted Spinach, Crispy Potato Skins, Sweet Sherry Garlic Butter

DESSERT COURSE

Ice Cream Sundae For Two

Strawberry, Chocolate, and Vanilla, Ice Cream, Whipped Cream, M & M's Heath Crunch, Chocolate and Caramel Sauces, Maraschino Cherries

Key Lime Pie

Graham Cracker Crust, Raspberry

Tempura Angel Food Cake

Strawberry Pastry Cream, Crème Anglaise, Pistachio Ice Cream

Milk Chocolate Crème Brulée

Raspberry Compote, Whipped Cream, Sugar Wafer

\$135.00 per person. All prices are subject to 20% service charge and 6.5% state sales tax.