



3 COURSES FOR \$60
(OR ORDER INDIVIDUALLY AT MARKED PRICES)

STARTERS

DELICATELY KISSED CRAB & SHRIMP COCKTAIL 20
JUMBO LUMP CRAB SALAD, LEMON POACHED SHRIMP,
SPICY COCKTAIL SAUCE, LEMON AIOLI

HEART ON FIRE 16
MARINATED AND GRILLED ARTICHOKE HEART,
CREAMY PARMESAN SAUCE

MADE FOR TWO 16
BAKED BRIE WRAPPED IN PUFF PASTRY,
DRIED FRUIT CHUTNEY, PISTACHIO DUST, TOAST POINTS

MAINS

THE KISSING DUO 42
SUCCULENT COLD WATER LOBSTER TAIL PAIRED WITH PETITE FILET
MIGNON, LEMON HERB BUTTER, TRUFFLE SCENTED
ROASTED POTATOES, GRILLED ASPARAGUS

ENAMORED ADMIRER 34
12 OZ DUROC PORK CHOP, HERB ROASTED NEW POTATOES,
GRILLED ASPARAGUS, POMEGRANATE REDUCTION

SEA SMITTEN 32
PAN-SEARED BARRAMUNDI, PURPLE SWEET POTATO PUREE,
TRI-COLORED BABY CARROTS, WHOLE GRAIN MUSTARD CREAM SAUCE

FINISH

CHOCOLATE OBSESSION 12
RICH CHOCOLATE CAKE, DELICATE STRAWBERRY MOUSSE,
WHITE CHOCOLATE GANACHE

STAR-CROSSED OLIVE OIL CAKE 12
CREAMY LEMON CURD, OLIVE OIL CAKE,
RASPBERRY REDUCTION, CANDIED LEMON ZEST