



Latil's Landing

VALENTINE'S DAY DINNER MENU

~AMUSE BOUCHE~

Foie Gras Gilled Cheese

Herb cheese and foie gras puree with brioche bread, topped with fig preserves

~STARTER~

Panko Loin of Lamb

Pan seared breaded loin of lamb, topped with arugula, capers, kalamata olives, shaved parmesan cheese, tossed with red wine vinaigrette

~SOUP~

Sweet Potato and Lobster Bisque

Creamy soup of sweet potato and warm water lobster, drizzled with truffle oil

~SEAFOOD~

GROUPEL

RITZ CRACKER CRUSTED FILLET OF GROUPEL, SERVED ON A BED OF SAUTÉED WILD MUSHROOMS, WITH PUMPKIN BEURRE BLANC

~SORBET~

COSMOPOLITAN SORBET

CRANBERRY AND TRIPLE SEC SORBET, TOPPED WITH GREY GOOSE VODKA

~ENTREE~

WAGYU BEEF SHORT RIB

SLOW BRAISED, WITH SAFFRON CRÈME FRAICHE YELLOW CORN GRITS, SPICED TOMATO PAN SAUCE AND SUNBURST SQUASH

~DESSERT ~

DOUBLE CHOCOLATE BLONDIE

SPIKED WITH TABASCO, LEMON OLIVE OIL ICE CREAM, TOPPED WITH PEPPER JELLY

\$150 + TAX & GRATUITY

OPTIONAL \$50 WINE PAIRING AVAILABLE