

# Dinner on the Bridge

EXECUTIVE CHEF GEORGE SIDAROS • INDULGENCE

VALENTINE KIR ROYALE  
SPARKLING WINE, CRÈME DE CASIS

COCONUT SHRIMP CAUSA  
COCONUT COATED GULF SHRIMP ON PERUVIAN CAUSA

PAN-SEARED SEA SCALLOPS, CITRUS COULIS  
CORN, KIDNEY BEANS & MUSHROOM SALSA

LOBSTER BISQUE WITH COGNAC CREAM

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FILET DE BOEUF WELLINGTON  
SPINACH PUREE, CARROTS TOURNÉ, POTATOES DUCHESS

OR

SEAFOOD PAELLA VALENCIANA  
WITH SAFFRON AIOLI

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CHOCOLATE TEMPTATION  
CHOCOLATE GIANDUJA ESPRESSO MOUSSE

COFFEE AND CHOCOLATE COVERED STRAWBERRIES