

Valentine's Day Special

APPETIZERS

Crabmeat Stuffed Mushrooms • 30

Baked Baby Portobello Mushrooms, Imported Jumbo Lump Crab Meat, blend of Gruyère & Gouda Cheese, Mornay Sauce, Garlic Butter Toasted Panko, Smoked Paprika Oil

Seared Foie Gras • 32

Cast Iron Seared Hudson Valley Foie Gras, Blueberry Lavender Compote, Flaky Pie Crust Crouton, Harbor Hill Farms Micro Basil

ENTRÉES

Beef Wellington • 88

8oz Filet Mignon, Mushrooms Duxelles, Prosciutto de Parma, baked in a Flaky Puff Pastry, finished with Maldon Sea Salt & Red Wine Bordelaise

Grouper Scampi • 73

Pan Seared Florida Grouper, Gulf Shrimp sautéed in a White Wine & Lemon Butter Sauce, Herb Roasted Potato Coins, Grilled Broccolini

DESSERT

Dark Chocolate Truffle Mousse Torte for Two • 18

Rich Belgian Dark Chocolate Mousse paired with Moist Devil's Food Crust, served with Chocolate Dipped Strawberries & Sweet Strawberry Sauce

Scarlet's
STEAKS & SEAFOOD

Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.