



Valentines



First Course

Seafood Chowder with Mini Puff Pastry
or
Velour of Carrot with Coriander Yogurt

Second Course

Insalata Caprese
with heirloom cherry tomatoes, bocconcini cheese, aged balsamic reduction & basil chiffonade
or
Zesty Lime Shrimp and Avacado Salad
or
Seafood B'Stilla
with crab, shrimp, calamari, and monk fish
or
Chevre Brulée
with red onion jam, port cassis syrup and a garlic infused crostini

Third Course

Rack of Lamb

A four-bone rack, grilled to perfection, and topped with a sauce of honey, candied ginger confit and Herbs de Provence. Served with dauphinoise potato and grilled asparagus.

or

New York Strip

A 12-ounce certified angus New York strip loin, topped with braised cippolini onions, truffled veal jus and served with dauphinoise potatoes and grilled asparagus.

or

Stuffed Moroccan Peppers

Moroccan inspired bell peppers stuffed with Basmati rice and seasonal stewed vegetables in tomato sauce. Topped with whipped chevre and asparagus.

or

Chicken Supreme.

Free range chicken supreme stuffed with spinach, basil, red pepper, & Ricotta cheese. Covered in a rich roast chicken demi glace. Served with fried fingerling potatoes, and grilled asparagus.

or

Curried Seafood Royale

Lobster meat, octopus, shrimp, calamari, mussels and monkfish, stewed in a Moroccan curried tomato sauce and served over saffron basmati rice with oven roast tomatoes.

Fourth Course

Moroccan Passion for two

or

French Kiss for two

Please notify your server if you have any food allergies or dietary concerns.

Fez Royale

Our feature Valentine's cocktail

a combination of sparkling wine, pomegranate juice & passion fruit juice

\$9.95

