



VALENTINE'S DAY

COUPLES MENU \$60 per person

SHARED APPETIZER FOR TWO \$14 PER PERSON A LA CARTE

SMOKED SALMON shallot potato cake, creme fraiche and osetra caviar

HUMMUS spiced carrots, crispy chick peas and soybean falafel

CARPACCIO OF BEEF baby arugula, asiago cracker and black truffle dressing

CRISP FRIED GULF OYSTERS asian vegetable slaw, anchovy aioli

SHARED MAIN COURSE: SURF, TURF AND EARTH \$38 PER PERSON A LA CARTE

BROILED TWIN LOBSTER TAILS, JUMBO SEARED SEA SCALLOPS

HERB ROASTED BEEF MEDALLIONS AND WILD MUSHROOM RISOTTO

drawn butter, red wine beef jus, steamed asparagus, herbed plum tomatoes, fried onions

SHARED HOMEMADE DESSERT PLATTER \$12 PER PERSON A LA CARTE

RICOTTA CHEESECAKE winter fruit compote

MOCHA TIRAMISU

KEY LIME PANNA COTTA

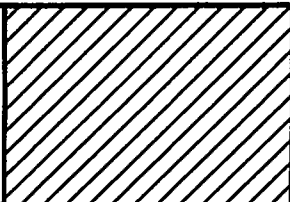
HOMEMADE VALENTINE'S CHOCOLATE

CHOCOLATE DIPPED STRAWBERRY

PIZZETTE COOKIE



[louiesmodern](#)



Certain health risks may be associated with eating raw or under cooked seafood and meats. 20% Gratuity will be added to parties of 8 or more. Gluten Free: Many of our menu items are or can be made gluten free, please ask your server for details.