Wednesday, February 14, 2024

CHOPHOUSE

5 pm - 9 pm • \$125* per Person

First Course

Caviar and Champagne

Kaluga Caviar, Kusshi Oyster Cream, Lychee, Chervil Jus, Blini, Side Car of Champagne

Second Course

Chilled King Crab Leg with Coconut

Avocado, Smoked Parsnip Chip, Sesame Seed, Mango ice

Third Course

Beef Duo

Grilled New York Strip, Pomegranate Braised Short Rib, Carrot Puree, Vegetable Escabeche

Fourth Course

Lemon Raspberry Olive Oil Cake

Vanilla Bean Mascarpone, Key Lime Ice Cream, Petite Heart Meringue

TWENTY 7

4 pm - 11 pm • Dinner for Two \$59.99*

<u>Appetizer</u>

Smoked Salmon Bruschetta

Entrée

Lobster Ravioli

Creamy Vodka Sauce

-or-

New York Steak Au Poivre

Roasted Potatoes, Asparagus

<u>Dessert</u>

Basque Cheesecake

Strawberry Red Wine Coulis

BUFFET

4 pm - 9 pm \$58.99* Adults \$32.99* Kids (Age 4-10)

Herb-Crusted Prime Rib | Smoked Ham Bone-In Leg of Lamb | Polish Sausage Italian Rope Sausage | Cornish Hen | Snow Crab Lobster Tails | Blackened Tilapia | Seafood Boil Shrimp Ceviche | Chicken Parmesan Mushroom Ravioli | Grilled New York Steak Barbecue Pork Ribs | Roasted Asparagus

Plus all your Buffet favorites

bistro **MARIPOSA**

5 pm - 10 pm • \$75* per Person

First Course

Spanish Charcuterie

Jamon Iberico, Manchego Cheese, Nduja Sausage, Calabrian Chile Goat Cheese, Assorted Accompaniments

Second Course

Aquacate Frito

Rice Flour, Lump Crab, Guacamole, Creamy Chimichurri, Chile Oil

Third Course

Trio de Mariscos

Roasted Squash, Salsa Macha, Skuna Bay Salmon, Diver Scallop, Jumbo Shrimp, Calabrian Chile Butter

Fourth Course

Pastel de Lava de Chocolate

Dark Chocolate, Milk Chocolate, White Chocolate, Marcona Almond

