

Fins Fish House & Raw Bar

Course One

LOBSTER COBB SALAD

Iceberg Lettuce, Avocado, Grape Tomatoes, Eggs,
Bacon, Mustard Vinaigrette

KUMAMOTO OYSTERS

Ponzu Gratin & Red Tobiko

POACHED SHRIMP BISQUE

Shrimp, Heavy Cream, Rich and Decadent

VEGETARIAN SUSHI ROLL

Cucumber, Kanpyō, Asparagus, Avocado, Soy Glaze

Course Two

SHORT RIB VALENTINE

Slow Cooked Short Rib, Fettuccine Pasta,
Mushrooms, Parmesan

BROWN BUTTER SCALLOPS

Parmesan Risotto, Pancetta, White Balsamic

PINEAPPLE SOY GLAZE SALMON

Seared Salmon, Broccoli Rub, Swiss Chard, Malibu
Carrot, Yam

CHICKEN ROULADE

Prosciutto, Roasted Tomato, Baby Spinach, Garlic
Bechamel, Vegetable Polenta

Course Three

STRAWBERRY SHORT CAKE

CHOCOLATE TORTE

LEMON CURD CHEESECAKE

CHOCOLATE TULIPS