

# VALENTINE SPECIALS

\$75.00 Per Person  
Choose one item from each course

## FIRST COURSE

### Seafood Duo

One Florida stone crab claw and one Jakobof Bay oyster

### Crab Cake

Jumbo lump crab cake, roasted corn tequila lime sauce

### Veal and Ricotta Capellacci

Capellacci, roasted veal and fresh ricotta, San Marzano tomato basil sauce, Mornay sauce

## SECOND COURSE

### Roasted Bell Pepper & Artichoke Soup

Hozy's delicious homemade soup!

### Lobster Bisque

Hozy's homemade rich, creamy soup with lobster

### D'Anjou Pear Salad

A D'Anjou pear, wild baby arugula, goat cheese and candied pecans, cranberry pear vinaigrette

### Caprese Salad

Fresh mozzarella, vine ripe tomatoes, basil oil, aged balsamic reduction, toast points

## MAIN COURSE

### Australian Lobster Tail

Deep water Australian lobster tail, drawn butter, vegetable rice, vegetable side

### Chicken Cordon Bleu

Breaded sautéed chicken breast, Virginia ham, provolone cheese, mashed potatoes, vegetable side

### Filet Trio Mix Up

Three beef tenderloin filets, one- grilled asparagus, bleu cheese crumbles, one - spinach, mushroom sauce, one - mashed potatoes, skinny onion rings

### Chicken Cannelloni

Homemade pasta, free range chicken, fresh ricotta, spinach, marinara, light cream parmesan cheese sauce

### USDA Prime, Prime Rib

Slow roasted USDA Prime, prime rib, 14oz, creamy horseradish, au jus, mashed potatoes, vegetable choice

### Chilean Sea Bass

Parmesan crusted Chilean sea bass, garlic mustard sauce, mashed potatoes, vegetable side

## DESSERT

**Cheesecake**  
**Berry Martini**

**Tarte Tatin**  
**Boysenberry Cobbler**

