

elements

on hollis

Happy Valentines Day



Amuse Bouche

South Shore Oysters on the half shell, bloody Mary fizz



Butter Poached Lobster with Foie Gras Mousse

Creamy lobster tail and foie gras mousse from Ratinaud Cuisine



Strawberry and Cracked Peppercorn Ice



Oultons Farm Beef Tenderloin and Scallop

Seared beef tenderloin with grilled scallop, roasted garlic mash potato, steamed Noggins vegetables, and red wine demi glace sauce



Intimate Dessert

Flourless Chocolate Espresso Cake

Rich and decadent chocolate cake with crème Anglaise, and cranberry coulis

Or

Chocolate Fondue

As an alternative dessert choice tonight, why not retire to your room where we will deliver chocolate fondue for two.