

**The Crosby**  
Valentine's Dinner  
\$75 Prix Fixe per person, +tax, gratuity  
Complimentary glass of Prosecco

**Appetizer Selections**

**Nice Salad** | power greens, sprouts, tomato, cucumber, feta, olive, grain farro

**BLT Wedge Salad** | bacon, lettuce, tomato, shaved red onion, blue cheese dressing

**Lobster Bisque** | Sherry floater

**Coconut Shrimp Spring Rolls** | spicy mustard sauce

**“Spicy” Bang Bang Cauliflower** | hoisin soy glaze

**Entrée Selections**

**Lobster Ravioli** | lump crab meat, pink champagne sauce

**Salmon** | Napa cabbage, radicchio, endive sauté, mustard aioli

**NY Sirloin** | truffle parmesan ripped potatoes, sautéed spinach, cabernet demi glaze

**Pan Roasted French Chicken Breast** | roasted garlic whipped potatoes, sautéed baby string beans

**Vegan Pesto Penne** | blistered grape tomatoes

**Dessert Selections**

**Chocolate Cake or Red Velvet Cake** | whipped cream, fresh berries

**Raw Bar Available**

(As priced)

U-7 Jumbo Shrimp Cocktail \$17

½ DZ. Little Neck Clams \$16

Lobster Cocktail M.P.

½ DZ. Blue Point Oysters \$22.5