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restaurant
& oyster bar
AT BEAUPORT HOTEL

Valentine's Features

COCKTAILS & BUBBLES

Nuts About You Stoli Vanilla Vodka, Five Farms Irish Cream, Disaronno Amaretto	14
Liquid Bouquet Empress Elderflower Rose Gin, Fever-Tree Grapefruit Soda, Fresh Lime	14
Lovestruck Reyka Vodka, House Made Raspberry Basil Syrup, Italicus Rosolio Di Bergamot Liqueur, Cava	14
Aphrodite's Elixir Plantation 3 Star White Rum, Amaro Nonino, Dragon Fruit Syrup, Fresh Lemon	14
Bubbles for Two Lucien Albrecht Crémant d'Alsace, Rosé Brut Taittinger, Brut La Française, Champagne	30 50

SHAREABLES

Fried Oysters Crispy Fried Oysters, Steak Tartare, Truffle Aioli, Herb Salad	24
Cured North Atlantic Salmon Dill Crème Fraîche, Rye Croutons, Egg, Chives, Red Onion, Petite Greens	19
Scallop Crudo Paddlefish Caviar, Crispy Leeks, Herb Oil, Shallots, Radish, Red Beets	22

ENTRÉES

Bacon Wrapped Tenderloin Foraged Mushroom and Lobster Farce, Potato and Lobster Croquette, Confit Carrots, Sauce American	58
Dover Sole Pommes Purée, Asparagus, Béarnaise Sauce	52
Roasted Baby Cauliflower Za'atar Spice, Tahini Yogurt Sauce, Marinated Quinoa, Pomegranate, Herb Salad	28

DESSERT

Mango and Passion Fruit Trifle Raspberry Lady Fingers, Passionfruit Mouse, Mango, Candied Hazelnuts, Coconut Cream, Short Bread Cookie Crumble, Chantilly	16
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