

VALENTINE'S DAY 2026

STARTERS

POACHED MAINE LOBSTER

lemon cream fraiche slaw

ROASTED PEAR & BURRATA

prosciutto, arugula, truffle balsamic

SHAVED BRUSSEL SPROUT SALAD

*apple, cranberry, parmesan cheese,
maple-cider vinaigrette*

TUNA CRUDO

ginger soy sauce, avocado, cilantro aioli

SEAFOOD COCKTAIL FOR TWO

shrimp, colossal crab meat, lobster

MARYLAND CRAB CAKE

frisee, citrus mango salsa

MUSHROOM ARANCINI

parmesan & truffle cream sauce

THE MEATBALL

slow roasted tomato sauce, rosemary ricotta

OYSTERS WITH OSSETRA CAVIAR

(\$20 extra)

ENTREES

TRUFFLE SHRIMP TRENETTE

truffle cream sauce, fresh shaved black truffle (\$15 extra)

JUMBO SCALLOPS

cauliflower puree, corn succotash

PAN-ROASTED CHICKEN SCARPARELLO

whipped potatoes, asparagus

FILET MIGNON

whipped potatoes, sauteed spinach

AMERICAN WAGYU (\$59 extra)

roasted-garlic mashed potatoes, asparagus

PAPPARDELLE BOLOGNESE

meat bolognese, whipped ricotta

SEARED SWORDFISH

*broccoli rabe, roasted tomatoes, cannellini beans,
parsley gremolata*

PAN ROASTED VEAL CHOP

*multicolored fingerling, broccoli rabe,
cherry pepper demi glaze*

DRY AGE BONE-IN NY STRIP

green beans almondine, truffle fries

GRAND SURF & TURF FOR TWO (\$79 extra)

*30 oz Tomahawk Steak, two lobster tails,
mashed potato, asparagus*

DESSERTS & CHAMPAGNE

BANANA CREAM

*Honey cookie crumb base, banana cream,
fresh banana, vanilla whipped cream, chocolate sauce*

CHOCOLATE MOUSSE

*Flowerless chocolate cake, 58% Valrhona
chocolate mousse, raspberries, chocolate ganache*

-SOUFFLES-

LOVE YOU TOO (\$18 extra)

CHOCOLATE TRUFFLE OR ORANGE GRAND MARNIER

GABRIELE'S

ITALIAN STEAKHOUSE

\$149 PER PERSON PLUS 7.35% CT TAXES & AND 20 % GRATUITY