MarcoPrime

VALENTINE'S DINNER

$140 PER PERSON

TEMPTATIONS

EACH // 6

BEEF TARTARE
Potatoes Pavé, Cured Egg Yolk Aioli & Truffle

BLUE CRAB
Airy Potato Croquette Topped with Blue Crab, Silky Avocado Purée, Togarashi Aioli & Caviar

OYSTER
Pink Peppercorn Lemonade Granita, Caviar

PROSCIUTTO & GOAT CHEESE
Prosciutto & Goat Cheese Agnolotti, Kissed with a Fragrant Peach Butter Sauce

SEAFOOD TOWER // 50
2 Prawns, 2 Oysters,
2 Large Stone Crabs

MALPEQUE OYSTERS
Half Dozen // 25
Dozen // 50

LARGE STONE CRAB // MP

CAVIAR SERVICE // 150

APPETIZERS

CHILLED HALF LOBSTER
Lemon, Sea Salt & Citrus Chimichurri

SHRIMP COCKTAIL
H/O Prawns, Honey Mustard Aioli,
House Cocktail Sauce

PEPPER CRUSTED BEEF CARPACCIO
Micro Arugula, Red Onions,
Parmigiano, Basil Oil

BLUEFIN TUNA CRUDO
Shallots, Capers, Parsley, Tarragon, Yuzu Kosho Infused Olive Oil, Lemon Zest

HALF SHELL SCALLOPS
Broiled Scallops, Parmesan Cheese, Lime, Garlic, Butter Crumbs

WAGYU TATAKI
Seared Australian Wagyu, Pickled Daikon, Chives, Truffle Jus, Soy Pearls, & Shiso

SOUP OR SALAD

LOBSTER KISSED BISQUE
Slow-Roasted Lobster Shells, Aromatic Mirepoix, Cream Infusion, and a Final "Kiss" of Sweet Lobster Meat

FALL IN BURRATA
Baby Arugula with Roasted Radish, Tomato Confit, and Candied Butternut Squash, Finished with Lemon Oil, Parmesan-Citrus Jus

CAESAR SALAD
Baby Gem, Freshly Baked Crouton, Parmigiano Reggiano, House Caesar Dressing

CHEF'S HOUSE SPECIALITIES

SURF & TURF
Petite Filet Mignon, Cold Water Lobster Tail,
House Mashed Potatoes, Asparagus
UPGRADE TO 10 OZ FILET // 20

MISO-GLAZED SEABASS
Wasabi Mashed Potatoes, Red Cabbage-Ginger Purée, Enoki Mushrooms & Snow Peas

BEEF WELLINGTON
Petite Filet, Potato Purée, Asparagus & Red Wine Demi Glacé
SERVED MEDIUM RARE

KING SALMON
Pan-Seared King Salmon, Served alongside a Potato Croquette, Asparagus, and a Rich Chocolate Mole
ADD BLUE CRAB MEAT // 10

STEAK FRITES
Sliced NY Strip, Truffle Fries,
Au Poivre Sauce

MP LOBSTER & PASTA
Half Lobster, Seafood Lobster Bisque Infused Spaghetti, Gremolata, Tomato Confit, Caviar

CHAR-GRILLED LAMB CHOPS
Juicy, Flame-Kissed Lamb Accented with Bright Chimichurri, Paired with a Chilled Cucumber & Sweet Pepper Salad

ELEGANT UPGRADES

BLUE CRAB OSCAR / 21 | BLACK GARLIC BUTTER / 10 | BLUE CHEESE CRUST / 9

BLACK TRUFFLE / 25 | FOIE GRAS / 24

DESSERT

ROSE & PISTACHIO PANNA COTTA
Creamy Pistachio Panna Cotta, Rose-Infused Jelly and a Crunchy Biscuit, Garnished with Crushed Pistachios & Rose Petals

CLASSIC COCKTAILS

ZEN AND TONIC
Roku Gin, Martini Bianco, Elderflower Tonic

VESPER NYC
Grey Goose, Bombay Sapphire, Cocchi Americano, Rockey's

THE OLD FASHIONED
Buffalo Trace, Sazerac Rye, Demerara, Hopped Citrus Bitters

NEGRONI NO. 23
Citadelle Rouge, Martini Rosso, Campari, Massenez Strawberry, Chocolate Bitters

CONTEMPORARY

COCKTAILS

BLACKBERRY LEMONDROP
Titos, Lemon, Massenez Blackberry, Spiced Sugar Rim

OLDE MARCO
Cut n Dry Coconut, Probitas Rum, Ferrand Dry Curaçao, Allspice, Root Beer Bitters

ONE NIGHT IN CANCUN
Vanilla Cazadores Reposado, Licor 43, Passion Fruit, Lime, Sweet and Spicy Tajin Rim

ESPRESSO MARTINI
Family Secret Recipe

EXPERIMENTAL

COCKTAILS

THE ROYAL
Caramel Washed Sazerac Rye, DuNord Apple, Bitters

FARMERS MARKET
Bell Pepper Bombay Sapphire, Cocchi Americano, Basil Shrubb, Lemon, Massenez Strawberry

PANIC AT THE PISCO
Lavender Pisco, Munyon's Paw Paw, Lemon, Guava Soda

OCEAN DRIVE
Corazon Reposado, Orange Jalapeno Patron Citrónge, Midori, Lime, Glitter

MOCKTAILS

AGAVE HAVE MORE COWBELL
Almave Blanco Tequila 0.0, Blueberry Hibiscus Tea, Lemon, Ginger

RASPBERRY DREAM
Raspberry, Lemon, Schweppes Ginger Ale

MOCKINGBIRD
Clean Co. Spiced Rum 0.0, NA Mionetto Apertivo, Lime, Pineapple, Peppermint Tea

CHERRY LIMEADE
Filthy Cherry, Lime, Sparkling Water

LOCAL DRAFT BEERS

TURTLE SEASON HAZY IPA : *ANKROLAB BREWING CO.-NAPLES, FL*

JAI ALAI IPA : *CIGAR CITY BREWING-TAMPA, FL*

SANDBAR SUNDAY AMERICAN WHEAT ALE : *ISLAMORADA BREWING-ISLAMORADA, FL*

OLDE NAPLES BLONDE ALE : *RIPTIDE BREWING CO.-NAPLES, FL*

HIVE LIFE HONEY LAGER : *KALEIDOSCOPE BEER CO.-NAPLES, FL*

UNHOLY AMERICAN TRIPPEL ALE : *COPPERTAIL BREWING CO. TAMPA, FL*

WHITE WINES

BY THE GLASS

SPARKLING

PROSECCO, LA GIOIOSA, VALDOBBIADENE SUPERIOR	18
POMMERY, POP, CHAMPAGNE	25
VEUVE CLICQUOT, YELLOW LABEL, CHAMPAGNE	37

SAUVIGNON BLANC

BOULDER BANK, FITZROY, MARLBOROUGH	16
SAGET, LA PERRIERE, SANCERRE	25

CHARDONNAY

DAVIS BYNUM, RIVER WEST VINEYARD, RUSSIAN RIVER	14
DOMAINE PERRAUD, MACON-VILLAGES	18
THE CALLING, DUTTON RANCH, RUSSIAN RIVER	20

PINOT GRIGIO & PINOT GRIS

CANTINA PUIATTI, FRIULI	14
LUCY, PISONI ESTATE, MONTEREY	20

RIESLING

ESSENCE, RAIMUND PRUM, MOSEL	14

PIEDMONT

VILLA SPARINA, GAVI DEL COMUNE DI GAVI	15

ROSÉ

CHÂTEAU D'ESCLANS, WHISPERING ANGEL, COTES DE PROVENCE	16

RED WINES

BY THE GLASS

MERLOT

TEXTBOOK, THE PEY FAMILY, NAPA	19

PINOT NOIR

BANSHEE, SONOMA COAST	15
LOUIS JADOT, AURUM, MACONNAIS	16
KEN WRIGHT, WILLAMETTE VALLEY	20

MALBEC

ZUCCARDI, SERIE A, UCO VALLEY, MENDOZA	14

SUPER TUSCAN

FATTORIA LE PUPILLE, POGGIO VALENTE	20

BRUNELLO DI MONTALCINO

RIDOLFI, R LABEL	28

VENETO

BUGLIONI, IL BUGIARDO, RIPASSO, VALPOLICELLA	21
BERTANI, AMARONE DELLA VALPOLICELLA	70

BORDEAUX & BLENDS

DOMAINES BARONS DE ROTHSCHILD LAFITE, LES LEGENDES, SAINT-EMILION	24
PAPILLON, ORIN SWIFT, NAPA	35
THE DIPLOMAT, FORTUNATE SON, HUNDRED ACRE, NAPA	80

CABERNET

RAVEL AND STITCH, CENTRAL COAST	15
METHOD, NAPA	21
BURGESS, CONTADINA, NAPA	30
SILVER OAK, ALEXANDER VALLEY	45
TAUB FAMILY VINEYARDS, MORISOLI-BORGES , RUTHERFORD	65
FAR NIENTE, OAKVILLE	55