



Valentine's Day ~ 2.13.10 & 2.14.10

****Complimentary Glass of Champagne****

*Amuse Bouche
(for two)*

*Vegetarian Crepe Rolls, Micro Wasabi Greens,
Avocado, Pomegranate-Ginger Glaze*

*Appetizer
(each choose one appetizer)*

*Crab and Roasted Corn Cakes
Diced Peppers, Cilantro,
Passion Fruit Butter*

Bouillabaisse

*Provençal Seafood Stew, Saffron,
Fennel, Plum Tomatoes, Lobster Stock,
Jonah Crab Claw, Scallops*

Valentine's Salad

*Orange Segments, Cucumbers, Olives,
Feta Cheese, Radish Hearts,
Warm Polenta Croutons,
Mixed Baby Greens, Sherry Vinaigrette*

*Entrée
(each choose one entrée)*

*Shrimp Fra Diavolo
Sautéed Shrimp, Slow Roasted Garlic,
Linguini Pasta in a Spicy Plum Tomato
White Wine Sauce*

Tenderloin

*Gorgonzola Crusted Petite Tenderloin
over Sweet Lobster Mashed Potatoes,
Grilled Asparagus*

Pan seared lamb chops

*Goat Cheese Ravioli, Fried Leeks, Tuscan
style Minestrone Sauce,
Truffle infused Pesto Oil*

*Dessert Sampler
(for two)*

*Vanilla Bean Crème Brulee, Bittersweet Chocolate Truffles
Long Stem Strawberries in Godiva Chocolate Liqueur*

\$46 per person

Tax and gratuity not included