



Happy Valentine's Day

Sunday, February 14, 2010

Chef's Amuse Bouche

American Belon Oyster

Finished with a Red Wine Mignonette and Baby Bulls Blood Micro Greens

Salads

Baby Arugula Salad

*Completed with Aged Balsamic, Pine Nut Crisps,
Shaved Shepherd's Cheese and a Sweet Fennel and Tomato Jam*

Or

Chilled Asparagus Salad

*Served with a Tangerine Aioli, Caramelized Cipollini Onions,
Toasted Sliced Hazelnuts and Cracked Black Pepper*

Intermezzo

Champagne Sorbet with Macerated White Grapes

Entrees

Chateaubriand for Two

*Grilled Center Cut Tenderloin of Beef with Parmesan Broiled Tomato,
Anna Potatoes, Grilled Asparagus, Sautéed Mushroom Caps,
Béarnaise and Bordelaise Sauces*

Or

Seafood Platter for Two

*Two Broiled Lobster Tails, Six Sautéed Jumbo Shrimp, Four Caramelized Diver
Scallops Served with a Scampi Sauce, Grilled Asparagus and
Boiled Parsley Buttered Red Potatoes*

Dessert

Flourless Calabeaut Chocolate Cake

Finished with Anise Honey Crème Anglaise and Almond Touille

Or

Duo of Custards

*Sweet Basil Crème Brûlée with a Mexican Vanilla Crème Chantilly
And a Blood Orange Crème Caramel with Fig Confiture*

*Includes a Glass of Red, White or Sparkling Wine for Each of You
\$98 per couple plus tax and gratuity*

