



Valentine Tasting Menu

(Available February 1 – 29, 2012)

*Cauliflower-Leek Potage
Truffle Oil, Crispy Leeks, Chives
or*

*Lobster “B.L.T”
Crispy Pancetta, Slow Roasted Tomato, Baby Winter Greens.
Lemon Aioli, Brioche*

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*Day Boat Scallops
Pan Seared Scallops, Parsnip Puree, Grilled Asparagus
Passion Fruit Beurre Blanc*

*or
Roasted Beef Tenderloin, Grilled Ginger Shrimp, Crispy Polenta Cake,
Wilted Baby Spinach, Rhubarb Chutney, Red Wine Reduction*

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*Duo of Crème Bruleé:
Dark Chocolate and Tahitian Vanilla Bean*

\$49.00 per person
(No Substitutions Please)

*Executive Chef Florent Boutet
Chef de Cuisine Brendan Pelley*

Evening Enhancements

Indulge your senses with a Valentini...Vanilla, Chocolate, Strawberry and Bubbly
Stoli Vanilla, Chocolate & Strawberry Liquors, and a touch of Sparkling Wine \$13.50

Vanilla Fiz *Galliano Vanilla Liqueur, Orange Juice and Champagne \$12.50*

Amaretto Valentino *Raspberry Stoli, Amaretto, Orange Juice, Cranberry Juice and
Fresh Raspberries \$13.00*

La Marca, Prosecco *\$38.00 per bottle*

NV Laurent Perrier, Demi Sec *\$59.00 per bottle*

NV Veuve Clicquot, Demi Sec *\$69.00 per bottle*