



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*



Day Boat Scallops

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

or

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



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 Fizz...Galliano Vanilla Liqueur, Orange Juice and Champagne \$12.50

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