

Valentine's Day Dinner

Tuesday February 14th, 2012 6pm-9pm

3 Course Prix Fixe \$55.00*

Select from Salad, Entrée, Dessert

4 Course Prix Fixe \$60.00*

Select from Appetizer, Salad, Entrée, Dessert



Appetizer

Sformatini
Zucchini Ricotta Flan
Tomato Bruschetta and House Made Pesto

Steamed Black Mussels
Sherry Shallot Broth
Parmesan Toast

Crudo Trio
Oyster on Half Shell, Togarishi Flash Seared Ahi, Jumbo Prawn
Hawaiian Sea Salt
Leek Puree

Roast Vegetables and Goat Cheese Enclosed in Puff Pastry

Salad

Caesar Salad Anchovy Crisp Asiago Soufflé

Red Butter Lettuces
Warm Pancetta Vinaigrette
Crispy Granny Smith Apples - Yellow Wall Farm

Roast Golden and Sweet Red Beets, Bufala Mozzarella
Arugula Salad
Sun Dried Tomato Oil
Grilled Leek

Little Gem Lettuces
Caramelized Heirloom Pears
Shallot Vinaigrette
Crumbled Maytag Blue

Sustainable and Locally Sourced Farm Produce



Entrée

Short Ribs
Pumpkin and Celeriac Puree
Root Vegetables

Herb and Fennel Encrusted
Rack of Lamb
Ficklin Port Demi Glace

Filet Mignon
Chanterelle Mushroom Ragout
Potato Gratin

Porterhouse Steak
Twice Baked Potato
Local Farm Vegetables

All Natural and Organic
Roast Truffle Chicken Breast
Soft Polenta
Kale and Chard Sauté

Pan Seared Lobster Tail
Ginger Butter
Scallop Risotto

Coconut and Panko Dusted Halibut
Citrus Crème
Wasabi Whipped

Fresh Fettuccine
Roast Vegetable Sauté

Roast Vegetable Tian
Pasta
Shallot Tomato Sauce
Fresh Mozzarella

Dessert

Chef Plated Dessert

*Price doesn't include tax or gratuity