



Valentine's Day 2012

Please Note: Entrée prices include choice of Appetizer, choice of Soup or Salad, and Entrée Selection

Appetizers

(Please choose one)

- Fried Oyster Bruschetta Green Tomato Jam and Sun-Dried Tomato Pesto
- Pan Seared Diver Scallops(2) on Toasted Pine Nut Couscous and Preserved Lemon Chiffon
- Apricot and Lavender Brie Cheese Puff Pastry Julienned Apples
- Vidalia Onion and Beef Tenderloin Skewers on Portabella Risotto, Roasted Shallot Butter

Soup or Salad

(Please choose one)

- Sweetheart Salad Romaine Hearts Painted with a Silky Chive Vinaigrette, Grilled Marinated Artichoke Hearts, Hearts of Palm and Tomato Butterflies
- Chopped Bibb Salad Chopped Boston bibb lettuce with blueberries, shaved radishes, belgian endive, blueberry vinaigrette
- Lobster Bisque Sautéed scallop and oyster Sausage
- All-Night Beef Consommé A rich, smooth-bodied beef broth, simmered gently for twenty-four hours, vegetable confetti

Entrées

(All entrees served with Scalloped Sweet and Yukon Gold Potatoes and Buttered Green Beans)

- Porcini Risotto Stuffed Roasted Tomato, Portabella Mushroom \$36
- Parmesan Breaded Chicken Breast Artichoke, Tomatoes, Capers and Garlic Cream \$45
- *Peppercorn Studded Beef Tenderloin Medallions (8oz) Peppercorn Cream Sauce \$58
- *Stiletto Pork Chop (8oz) Grilled Tomato Red Wine Butter Sauce \$50
- *Dry Aged KC Strip (12oz) Vidalia Onion Butter \$56
- *Smoked New Zealand Lamb Chops (8-10oz) with Raspberry BBQ Glaze \$64
- Seared Diver Scallops and Grilled Jumbo Shrimp (6-7oz) Sake and Dashi Infused Beurre Blanc \$55
- *Grilled Northern Atlantic Salmon (7oz) Citrus Beurre Blanc \$48
- Champagne-Vanilla Broiled Lobster Tail (5-6oz) brown butter with *Petite Filet (4oz) Veal Demi \$72

Desserts \$7

(A la carte)

- Chocolate Fondant Layer Cake with Fresh Berries and Cream
- Carrot Cake with Fresh Berries
- Strawberries and Warm Dark Chocolate Ganache
- New York Style Cheesecake with Raspberry Coulis
- Classic Crème Bruleè with Fresh Berries

Parties of 8 or more will include an 18% service gratuity.

*Eating raw or undercooked ingredients can increase the risk of food borne illness.