

Valentine's Day Menu

Sunday, February 14, 2010

Complimentary glass of chilled Prosecco for the lady

SOUP

Selection of the Chef

FIRST COURSE

choice of

OCTOPUS CARPACCIO

Thinly sliced of octopus served with frizze
and chipotle sauce

SEA SCALLOP

Pan seared sea scallops with red beet Carpaccio,
endive and balsamic glaze

SECOND COURSE

choice of

GRILLED PORK CHOP

(With caramelized shallots and mashed potatoes)

HEART SHAPE RAVIOLI

Lobster stuffed ravioli served with baby artichokes
in white wine sauce

FILET OF RED SNAPPER

Wrapped in potato crust, served with stew leeks and
Barolo wine sauce

THIRD COURSE

choice of

MIXED BERRIE TART

Served with lemon sorbet

STRAWBERRY PANNA COTTA

\$39.95 per person

20% of gratuity is included per table