

Valentine 2012

Appetizers

Jumbo Shrimp Cocktail

Garlic chili cocktail sauce, Lemon.

Seared Sea Scallop

Beet risotto, Sweet chili sauce.

Almond Crusted Brie

Fresh raspberries, Flatbread points.

Salads

House Citrus Salad

*Young lettuce tossed with strawberries,
Candied pecans, feta and our house orange dressing.*

Spinach Salad

*Baby spinach, white mushrooms, Apple smoked bacon,
Poached egg, German bacon cider vinaigrette.*

Entrée's

Veal Scaloppini

*Sautéed with Jumbo shrimp, artichokes, sun-dried tomatoes,
asparagus and garlic butter sauce on angel hair pasta.*

Columbian Rub Filet Mignon

*8oz center cut filet mignon grilled with chef's Columbian rub
Goat cheese grits, Cipollini onions, roasted beets.*

Roast Prime Rib

*Yorkshire pudding, au jus,
Croquette potatoes and baby carrots.*

Chicken En Cruet

*Chicken breast wrapped with prosciutto, Duxelle and puff pastry.
Châteaux potatoes and baby vegetables.*

Fresh Gulf Grouper

*Sautéed with white wine, blue crab and asparagus topped with
sauce Choron. On more than creamy risotto.*

\$59. Per person

Choose one Appetizer, Salad, Entrée and Dessert.

Desserts

Wild berry and Chantilly Cream Cake

Wild blueberries, blackberries and raspberries on top of soft sponge cake, loaded into a pastry filled with Chantilly cream.

Strawberries Romanoff

Marinated strawberries in Cointreau served in a chocolate cup filled with vanilla bean ice cream and lady finger.

Chocolate Madness Cake

Double chocolate like you've never seen layer cake.

Apple Cream Crostata

Northern Italy artisanal pastry layered with soft sponge cake and Bavarian custard cream topped with sliced cinnamon apples.