



Valentine's Day Menu

APPETIZER

Lobster & Crab Cake served with a red cabbage slaw & a mango salsa

or

Grilled Calamari served on a bed of organic greens with a balsamic vinaigrette

or

Roasted Tomato Goat Cheese Soup

or

Goat Cheese Salad with fried oyster mushrooms, a disk of goat cheese and sliced baby beets on mixed greens

PASTA

Potato Gnocchi in a tomato basil bocconcini sauce

or

Five Cheese Agnelotti in a tomato cream sauce

or

Fresh Tagliatelle with pancetta, porcini and assorted mushrooms in a veal jus with a touch of cream

ENTRÉE

Pan Seared Chicken Supreme topped with a warm goat cheese & sundried tomato drizzled with natural jus with market vegetables & roasted potatoes

or

Grilled Certified Angus N.Y. Striploin topped with caramelized onions & mushrooms served with market vegetables and roasted potatoes

or

Grilled French Cut Veal Chop drizzled with a wild mushroom red wine reduction served with market vegetables and roasted potatoes

or

Mediterranean Seabass & Grilled Black Tiger Shrimp topped cherry tomato, black olives & capers relish with market vegetables & roasted potatoes

DESSERTS

Homemade Belgian Chocolate Torte with vanilla ice cream & crème anglaise

or

Homemade Tiramisú

or

Homemade Crème Brûlée

\$49/person

Plus taxes and gratuities. 15% gratuity added to groups of 8 or more. Please inform your server of any allergies. Seating limited.

