



# Valentine's Day

2012

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## SOUP

**Roasted Heirloom Tomato Bisque** 8

*Topped with French feta and basil oil*

## SALAD

**Mache and Belgian Endive** 9.50

*with radicchio, strawberries, balsamic dressing and edible flowers*

## APPETIZER

**Homemade Jumbo Lump Crab Cake** 13.95

*Served with orzo and vegetable ragu salad with a Meyer lemon butter sauce*

## PASTA

**Heart shaped Veal and Lobster Ravioli** 22.95

*Tossed with oyster mushroom ragu, fresh thyme cream sauce & truffle essence*

## SECONDI

**Pan seared Baby Lamb Chop and Lobster Tail** 29.95

*Pan seared baby lamb chop marinated with garlic and herbs*

*finished with unfiltered extra virgin olive oil*

*and*

*Oven roasted baby lobster tail stuffed with crabmeat, potatoes, leeks and topped with a dill hollandaise sauce*

*Served with asparagus and roasted fingerling potatoes*

**Pan Roasted Fresh Halibut** 27.95

*Wrapped in Prosciutto di Parma*

*topped with lemon confit, capers, roasted grape tomatoes and a prosecco butter sauce*

*Served with asparagus and roasted fingerling potatoes*

## DOLCI

**Heart Shaped Chocolate Cup** 9

*Filled with fresh mixed berries and topped with a Grand-Marnier Zabagione and*

*Fresh Whipped Cream*