



ITALIAN GRILL

*Valentine's Day, 2010*

*Five Course Menu*

*Soup:*

*Shrimp bisque, in a cream-sherry carrot base.*

*Appetizer:*

*Tuscan warm scallop salad, with spinach & cannellini beans.*

*Salad:*

*Mixed field greens with pears & Gorgonzola.*

*Entree:*

*Sushi grade Tuna served rare over wilted spinach, with creamy caper sauce, saffron risotto, balsamic tomatoes.*

*or:*

*Filet Mignon with mushroom-Cognac reduction over truffled potato mash.*

*Dessert:*

*Dark chocolate truffle cake in love.*

*\$50 per guest, plus tax and gratuity.  
Includes complimentary glass of Champagne*