



*Valentine's Day 2012*

*Five Course Menu*

*Soup:*

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

*Appetizer:*

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

*Salad:*

*Mixed field greens with pears and Gorgonzola.*

*Entrée:*

*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.*

*\$50.00 per person, plus 20% gratuity, and 6% sales tax.*

*Seatings at 6 and 8 pm*

*Credit card required*