

Bistro 2110
**VALENTINE'S
DAY**

february 10-14, 2012

STARTERS

N.E. Clam Chowder
with potato & corn pierogi
\$7

Arugula & Celery Leaf Salad
tossed with blood oranges, figs, almonds and caramelized shallot-basil
vinaigrette & finished with goat cheese
\$7

Kushiyaki
asian style marinated & grilled chicken skewers on a bed
of thai vegetable slaw
\$7

Oysters Three Ways
fried, broiled and raw accompanied by seaweed salad, tomato
horseradish sphere & pickled vegetables
\$10

ENTREES

Wild Mushroom Chicken Roulade
port wine glazed pearl onions, crème fraiche potato puree & carrots
\$18

Crispy Lemon Ricotta Gnocchi
tossed with spicy greens, snow peas, sautéed sunchokes,
sherry red pepper cream & chili relish
\$16

Smoked & Seared Scallops
crab risotto cake, vegetable medley, lemon grass beurre blanc
& bloomed mustard seeds
\$27

Filet of Beef & Lobster Tail
parmesan polenta fries, sautéed spinach, demi glace, & béarnaise
\$40

DESSERTS

Passion Fruit Crème Brulee
fresh seasonal berries & chocolate dipped meringue kisses
\$7

Red Velvet Bread Pudding
white chocolate anglaise & dark chocolate ice cream
\$7