

Valentine's Day Menu

Available February 12, 13 and 14, 2010

Amuse Bouche

Crisp Pork Belly with tomato confit and micro greens

Appetizers, Soup and Salad

Coconut Fried Shrimp

With plum sauce and grilled red onion slaw

\$9.00

Ahi Tuna Tartare Lettuce Wraps

Served with avocado sour cream and fried corn tortilla threads

\$9.75

BLT Soup

Our classic tomato basil soup garnished with spinach pesto and crisp pancetta bacon

\$5.75

Specialty Greens

Frisee and lolla rossa tossed with pickled cherries, shaved red onion, gorgonzola cheese, crushed pistachio nuts and house made poppy seed vinaigrette

\$7.25

Entrees

Seared Chilean Sea Bass

Served with wild grain pilaf, sugar snap peas, rich seafood broth and avocado corn salsa

\$27.50

Cencioni Pasta Arrabbiata

"Little rags" of fresh made pasta tossed with house made chorizo sausage, shrimp, spicy tomato sauce, fresh basil and Manchego cheese

\$14.75

Bone-In Ribeye

16 ounce grilled ribeye served with wild mushroom potato hash, roasted tomatoes and truffle infused au jus

\$34.00

Filet and Lobster Duo

6 oz. grilled beef filet paired with 5 oz. butter poached lobster tail, caramelized onion pierogies, seasonal vegetables and béarnaise sauce

\$42.75

Desserts

Decadent chocolate mousse cake covered in chocolate ganache

\$7.00

Tiramisu cannolis garnished with caramelized bananas

\$7.00

Reservations are encouraged, please call (614) 247-2110