



# VALENTINE'S DAY

Prix Fixe Menu- 3 Courses - \$60 per person + Tax & Gratuity

Rose Presented with Dessert

## STARTERS (CHOOSE 1)

### Assortment of Organic Greens

with Heirloom Tomatoes, Avocado, Orange Segments, Creamy Italian Dressing & Roasted Pecans

### Eggplant Rollantini

with Ricotta Cheese & Spinach in a Pink Sauce

### Smoked Sable Carpaccio

Alaskan Black Cod with Micro Greens & Roasted Beets

### Shell Fish Sampler

Shrimp, Oysters, & Little Neck Clams served Cocktail Sauce & Mignonette

### Roasted Eggplant Flatbread Pizza

with Cherry Tomatoes & Fresh Mozzarella

### Seafood Gumbo

## ENTREES (CHOOSE 1)

### Grilled 14 oz Veal Chop

topped with a Wild Mushroom Brandy Sauce served with Potato Au Gratin & Haricot Verts

### Broiled North Atlantic Halibut Filet

topped with Potato & Leek Fondue

### Roasted Rustic Organic Chicken Provencale

with Roasted Vegetables & Potatoes

### Homemade Sun Dried Tomato Pappardelle

with Chunky Lobster Sauce

### Grilled Center Cut Yellow Fin Tuna Steak

crusted with Black Sesame Seeds served with Sauteed Green Squash & Waffle Potatoes with a Bearnaise Sauce

## DESSERT (CHOOSE 1)

### Warm Apple Cobbler

served with Vanilla Ice Cream

### Chocolate Covered Strawberries

White & Dark Chocolate

### Homemade NY Cheesecake

### Espresso Cookie Gelato

## DRINKS & COCKTAILS

### Podere del Gaio Prosecco \$25.00

DOC Treviso

### The Lady Killer \$12.00

Gin, Cointreau, Apricot Brandy, Passion Fruit & Pineapple Juice served over Ice

### Pomegranate Cosmo \$13.00

Vodka, Cointreau & Pomegranate Juice served in a Martini Glass

**Reservations Available at 5:00-7:00 & 9:00 P.M.**

**Limited Regular Menu Available**

