

la Saint Valentin

5 Course Prix Fixe Dinner

Amuse Bouche

*Boursin Cheese, Fresh Strawberry, Garlic Crostini
Champagne Cocktail Toast*

Pour Commencer

*Caesar Traditionale
Tomato Basil Bisque, Toasted Garlic Crouton, Aged Parmigiano-
Reggiano*

Hor D'oeuvre

*Lump Crabmeat and Jumbo Shrimp Cocktail tasting plate, Celeriac
Remoulade, Cocktail Sauce (serves two)
Spice Crusted Pan Seared Ahi Tuna, Dressed Greens, Meyer Lemon Aioli
Duck Confit, Crispy Fingerling Potatoes, Baby Greens, Lavender Honey
Vinaigrette*

Les Plats Principal

*Grilled Chicken Penne Pesto, Balsamic Tomatoes, Aged Parmigiano-
Reggiano
Chicken Paillard, White Wine, Lemon, Capers, Potato Celeriac Puree,
Haricots Verts, Shallot Butter
Steak Frites, Terre's Major Filet, Red Wine Pan Jus, Béarnaise, Dressed
Baby Greens, Pommes Frites (Add lump crabmeat \$6)
Tilapia Grenobloise, Lemon, Brown Butter, Capers, Crispy Fingerling
Potatoes, Dressed Baby Arugula (Add lump crabmeat \$6)
Bone in Center Cut Pork Chops, Calvados Brandy Reduction, Celeriac
Potato Puree, Sautéed Asparagus*

Les Desserts

*Caramel Pecan Bread Pudding
Henry's Home Made Cinnamon Ice Cream, Caramel Drizzle
Warm Chocolate Praline Cake
Chocolate with Raspberry Filling
Bonnie Ruth's Red Velvet Cake*

\$45 per person plus tax

*February 14, 2012 from five o'clock until close
Reservations encouraged*

*Vocalist Larry Johnson singing
Rat Pack Classics with Room for Dancing*