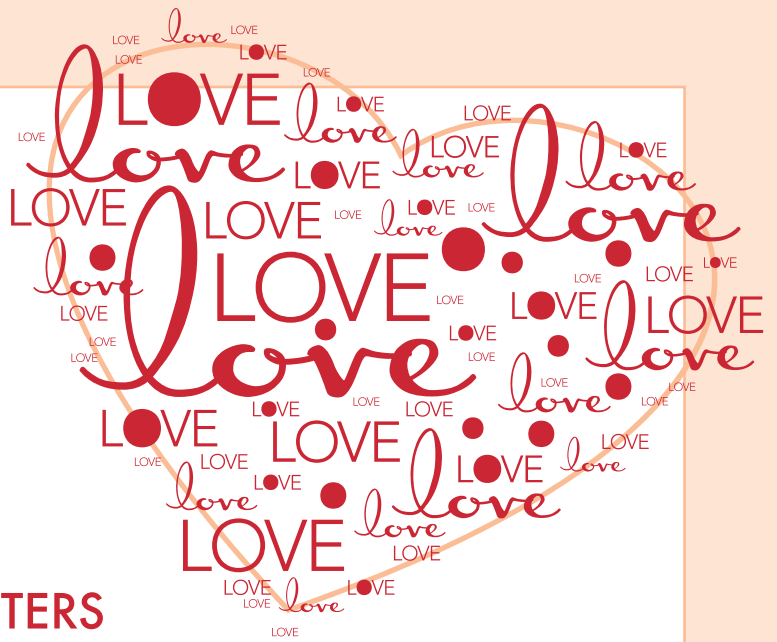


Valentine's Day

PRIX FIXE DINNER

3 Courses. \$75 Per Person.
With a welcome glass of sparkling rose
and a rose for the ladies



STARTERS

Lobster Bisque

smooth and creamy lobster bisque

Baked Oysters

hot oysters with a leak and champagne bechamel

Beef Tartar

Traditional beef tartar with house ground filet, chopped tomatoes and Parmesan cheese

Roasted Red Pepper, Asparagus and Artichoke Salad

with shaved Parmesan and a lemon and pesto vinaigrette

ENTREES

Lobster Thermidor

Half lobster shell stuffed with cooked lobster in a creamy white wine sauce, then topped with Parmesan cheese and broiled until golden, served with vegetables and potato gratin

Seared Scallops with a Strawberry Salsa

fresh seared scallops with a roasted paprika and hickory smoked glaze, served with a strawberry salsa and vegetables and wild rice

Filet Mignon

served with boursin stuffed Yorkshire puddings, roast potatoes, vegetables and an English Mustard and horseradish sauce

Please substitute the filet for a grilled portobello mushroom for a vegetarian option

Chicken Puttanesca

chicken breast with tomatoes and garlic simmered with capers, olives and red pepper flakes then baked with Parmesan cheese, served with sauteed spinach and kale and sweet potato mash.

DESSERT

Chocolate Dipped Strawberries served with
home made vanilla ice cream

Raspberry and Lemon Mousse

Truffle Brie and Crackers

Reservations required. See hostess for details.