



Valentine's Day Menu
2010

First Course

Choice of:

Crab Stuffed Mushroom

Topped with cucumber and jicama coleslaw, mango aioli sauce

Spinach Salad

Hearts of palm, strawberry, grapes, shaved pecorino cheese, apple honey mustard dressing

Cream of Tomato Basil Soup

Second Course

Choice of:

Pan Seared Chilean Sea Bass

Southwestern jasmine rice, sautéed garlic rapini, roasted red bell pepper pesto

Steak and Prawns

8oz. filet mignon, three large beer-batter fried prawns, sautéed baby carrots, Brandy bordelaise

Scottish Salmon

Lobster risotto cake, snow peas, crawfish beurre blanc sauce

The Cowboy

Prime dry aged 20oz bone-in ribeye, sweet potato cake, asparagus, port wine butter sauce

Third Course

Choice of:

Cupid's Key Lime Pie

Graham cracker crust, whipped cream, strawberries

Be My Brownie

Whipped cream and strawberries

Berries and Grand Marnier

\$65.00 per person

