



Valentine's Day Prix Fixe

February 14, 2012 Reservations beginning at 5:30 p.m.

Starters

Roasted Butternut Squash and Asian Pear Salad

Endive, Blue Cheese, Armagnac Cranberries, Pepitas, Cider Vinaigrette

Warm Goat Cheese Salad

*Imported, Broiled French Boucheron Goats Cheese,
Winter Green Salad, Shallot-Caper Vinaigrette, Brunoise du Jardin*

Terrine de Faisan

*Wild Pheasant Country Pate, Red Currant-Port Gelée,
Grain Mustard, Pickled Lady Apple Salad, Grilled Bread*

Mushroom Bisque

Cremini, Oyster, Shiitake and Porcini Mushrooms, Sherry, White Truffle Oil, Garlic Croutons

Handmade Crab Ravioli

Lobster Véloute, San Marzano Tomatoes, Fresh Basil

Entrées

Braised Lamb and Eggplant Agnolotti

Feta, Baby Spinach, Pine Nuts, Pomegranate Molasses

Chicken under a Brick

Garlic-Rosemary, Butternut Squash Risotto, Garlicky Broccoli di Rape, Natural Jus

Baked Cod Puttanesca

Local Cod, Tomatoes, Olives, Capers, Hand Cut Black Pepper Fettuccine

Herb and Garlic Roasted Prime Rib

Cabernet Demi Glace, Horseradish Cream, Fingerling Potatoes, Grilled Asparagus

Tuscan Pork Ragù

*Tender White Wine Braised Pork, Porcini Mushrooms,
Plum Tomatoes, and Parmesan tossed with Hand Cut Pappardelle Pasta*

Sautéed Shrimp

*Jumbo Shrimp Sautéed with Garlic, White Wine, Fresh Herbs and a Touch of Sweet Butter served over
Creamy Lobster Risotto*

Dessert

Honey-Cardamom Panna Cotta

Lavender and Ginger Roasted Plums, Almond Macaroon

Warm Chocolate Molten Cake

Raspberry-Orange Sauce, Vanilla Ice Cream

Three Courses ~ 39.00 per person