

# Valentines Night

February 14, 2010

## Apps

Corn and Crab Chowder with Fresh Cilantro	Cup 4~ Bowl 6~
Spin Salad- Tossed with Apple Vinaigrette, Bacon, Tomatoes, Boiled Eggs and Spiced Pecans	7~
Potato Crusted Dry Pack Scallops- Over Carrot Puree with Roasted Red Peppers and Dill Oil	13~
Mediterranean Style Baked Artichoke- With Crumbled Feta, Herbs, Tomatoes and Lemon Aioli	8~
Cook's Cove Hot Shot Oysters- Grilled in the Half Shell with Tequila Lime Compound Butter	12~
Almond Crusted Brie- On Crostinis with Tarragon Orange Marmalade and Red Wine Reduction	9~
Beef "Carpaccio" - Thinly Sliced Tenderloin with Capers, Shaved Fennel and Blood Oranges	11~

## Entrees

Honey Thyme Glazed Yellowfin Tuna on Soft Polenta with Grilled Zucchini and Tomato Butter	22~
Pepper Crusted Beef Tenderloin with Sweet Potato Gratin, French Beans and Roasted Cippolinis	26~
Horseradish Crusted Scottish Salmon over Asparagus with Parisienne Potatoes and Chive Sauce	24~
Poached Lobster Tail in Saffron Tomato Broth with Black Mussels, Leeks and Turned Potatoes	32~
Butternut Squash Noodles tossed with Fettucini, Apples, Portabellos, Sage and Spiced Pecans	18~
Roasted Rack of Lamb on Wild Mushroom Risotto Cake with Asparagus and Mint Hollandaise	27~
Blackberry Ketchup Glazed Pork Chop with Roasted Sweet Potatoes and Fried Green Tomatoes	21~
Leg of Duck Confit over Braised Red Cabbage with Brown Butter Wild Rice and Cranberry Jus	23~

A Gratuity of 18% is added to Parties of 6 or More

\$ 3 Charge for Splitting Entrees