



*Happy Valentine's Day*

*February 14th, 2012 | \$40/Guest*

*Also Available Feb. 10th, 11th, 12th (regular a la carte menu also available these evenings)*

**Tease**

**Warm Blue Crab Bruschetta**

petite marzanos, basil pesto & garlic EVOO

**Bliss Beginnings**

**Baby Arugula Salad**

sweet tomatoes, shaved purple onion & meyer lemon vinaigrette

**Brown Butter Lobster Raviolis**

lobster mushrooms, cognac cream

**Organic Greens**

dried mission figs, pistachios, goat cheese & white balsamic vinaigrette

**Heirloom Tomato Bisque**

Acini de pepe, sweet basil oil

**Hudson Valley Foie Gras**

crispy baguette, petite arugula & lemon zest

**Main "Attractions"**

**East Coast Scallops**

parsnip purée, white truffle essence, fried spinach

**Rosemary Lamb Chops**

savory goat cheese bread pudding, organic baby carrots

**Seared Yellow Fin Tuna**

pink peppercorns, wilted spinach & pink champagne risotto

**Black Angus Petite Tenderloin**

swiss chard, potato gratin & barolo reduction

**Pan Roasted Atlantic Salmon**

garlic mashed potatoes, tender asparagus, citrus beurre blanc

**Sweet Endings**

**Profiteroles**

banana cream, spiced rum caramel, cinnamon dust

**Dark Chocolate Mousse Cake**

raspberry coulis, mint & sugar

**Tiramisu**

moist devil's food cake, coffee mascarpone, leghorn sauce

Executive Chef Sean Alvarez