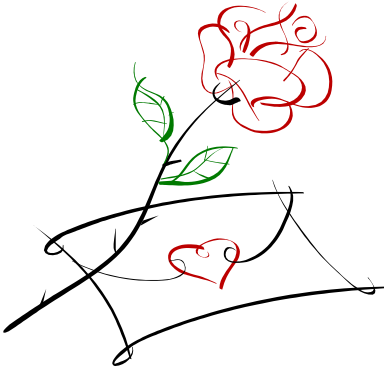


# Valentine's Day

Tuesday, February 14<sup>th</sup>, 2012

Seatings begin at 4:30pm



## Choice of:

**Smoked Caviar & Fried Oyster Toast**

or

**Lobster Bisque**

or

**Beets and Greens**

goat cheese, toasted hazelnuts, shaved asparagus  
honey miso dressing

## Choice of:

**Filet Mignon**

mushroom red wine sauce, lobster fennel cous cous, market vegetables

**Dukkah Crusted Sea Bass**

caramelized onion-thyme cream, beet risotto, market vegetables, truffle oil

**Caramel Black Pepper Glazed Duck Breast**

uni custard, grilled asparagus, miso-lemongrass foam

**Toasted Quinoa Stuffed Acorn Squash**

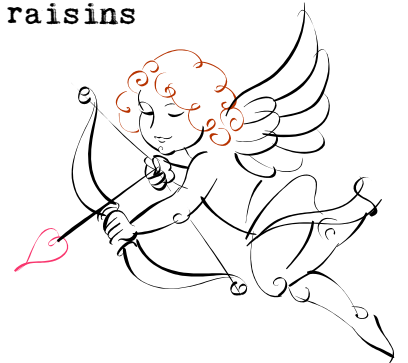
caramelized onion, kalamata olives and golden raisins

## A Dessert Sampler To Share

**Raspberry Mousse**

**Chocolate Tarts** with *creme fraiche*

**Chocolate Dipped Pistachio Biscotti**



\$49.00 per person, plus tax & gratuity

*Not valid with any other offer, promotion or discount.*