

Restaurant



MEDITERRANEAN FUSION CUISINE

*Valentine's Day Menu*

Sunday February 14, 2010

Prix fixe Menu

*Cheddar soup with Granny Smith Apples.*

*Radicchio and endive salad*

Fresh Buffalo mozzarella, lardons and Campari tomatoes drizzled with white balsamic shallot vinaigrette.

*Manicotti ripieni*

Oven baked manicotti pasta filled with ricotta and artichokes topped with tomato sauce.

*Crab and zucchini involtini*

Sliced grilled zucchini rolls with jumbo lump crab meat, baby mache lettuce and roasted peppers drizzled with pink peppercorn aioli.

*Smoked bacon wrapped filet of beef*

*Au jus served* with Porcini mushroom risotto and wilted greens.

*Dessert*

*Chocolate nest Valentino di Roma*

with caramel ice cream and fresh cherries

Reservations only  
Seating at 5:00 and 7:30

Six courses \$72  
You are welcome to B.Y.O.B  
Gratuity not included

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\*\*These Menu items can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. \*\*

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