

Valentine's Day Dinner For Two

Amuse

George Blanc Potato Fritter with Osetra Caviar, Sour Cream and Chive

First Course

Tasting Of Homemade Mozzarella and Heirloom Tomatoes

Fresh Basil, Extra Virgin Olive Oil, Selection of Sea Salts

Or

Cream of Asparagus with Truffle Cream

Second Course

Shrimp "Saganaki"

Olives, Tomato, Capers, Feta, Roasted Garlic Crostini

Or

Wild Mushroom Risotto

Parmesan and Crisp Pancetta

Entree

Crab-Crusted Grouper

Horseradish Beurre Blanc, Red Bliss Potatoes, Zucchini and Squash

Or

**Rack of Lamb, Chestnut Crust, Blue Cheese Potato Gratin, Braised Endive and Sour Cherry
Sauce**

Or

"Surf and Turf"

Petite Beef Tenderloin, Sautéed Spinach and Rosti Potato with Truffle Hollandaise and

Butter Poached Maine Lobster wrapped in Cucumber over Vegetable Julienne

Dessert

Chocolate Obsession

Passion Delight

\$214 /couple