

HAPPY VALENTINE'S DAY

February 14, 2012

Mixed Green Salad \$5
Lobster and Shrimp Bisque \$6

APPETIZERS:

Duck and Shiitake Spring Rolls

Asian spring rolls served with sweet Ponzu and spicy mango mustard sauce \$8

Portobella Mushroom Cap & Brie Cheese

served warm with basil pesto and sundried tomato tapenade \$8

Calamari Fritti

served with our Thai Chili aioli \$8

Spinach and Artichoke Dip

served warm with white cheddar and warm tortilla chips \$8

ENTREES:

Cast Iron Seared Wild Yellowfin Tuna

with roasted garlic & kalamata olive crust, mashed potatoes and grilled asparagus
with a sundried tomato tapenade \$22

Grilled Achiote Double Pork Chop

served with garlic mashed potatoes, Chef's succotash, touch of demi-glace and a spicy
vegetable citrus sauce on the side \$22

Fresh Tortellini Chardonnay with Jumbo Shrimp

housemade and stuffed with crab meat, salmon and dill in a apple ginger
chardonnay cream sauce \$22

Grilled Portabello Chicken served on a bed of wild mushroom polenta, topped with a grilled
portabello mushroom cap, sundried tomato tapenade and parmesan \$22

Cedar Plank Salmon Filet

with fresh asparagus and ginger infused wilted spinach, sesame sticky rice cake
seasoned with Forikake; served with a ginger mango cream \$22

Veal Scallopini Piccata w/ Crab Meat served on a bed of garlic mashed potatoes and grilled
asparagus spears with a lemon caper sauce \$22

Grilled Lamb Chops

served with yukon gold mashed potatoes, grilled asparagus spears, roasted
butternut squash, mint basil emulsion and roasted chestnut garlic cream \$26

Wild Mushroom Beef Filet

served on garlic mashed potatoes, ginger infused spinach greens, ragout
of wild mushrooms, yukon gold potato chips and a rich balsamic demi-glaze \$26

Grilled Muscovy Duck Breast

served with yukon gold mashed potatoes, grilled asparagus spears, roasted
butternut squash and topped with a wild lingonberry dollop \$26