



Happy Valentine's Day

Chef Feature Menu

Amuse Bouche



Caspian Sea Golden Osetra **Caviar**. Served with Condiments. 1 oz. \$185.00

Two jumbo **Kobe beef meatballs**, served in Bourbon tomato basil sauce. \$19.99

Jumbo shrimp Stuffed with crab, mascarpone cheese and herbs .
Served with lemon butter cream. \$23.99

Calamari steak Lightly battered and fried to a tender crisp, golden brown.
Served with marinara sauce. \$22.99

Soups

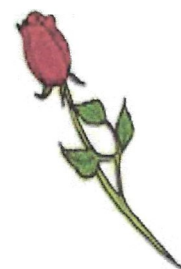
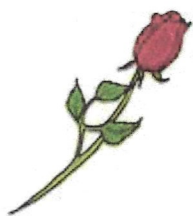
Mushroom Bisque Oven roasted wild mushrooms, Caramelized onions,
Fresh herbs, Brandy cream reduction. \$9.99

Maine **Lobster Chowder** sherry laced classic with cognac cream, chunks of
Lobster, roasted vegetables and saffron emulsion \$9.99

Mediterranean Salad

Hearts of romaine lettuce topped with feta cheese, tomatoes, cucumbers
and kalamata olives. Tossed with lemon and olive oil dressing \$8.99





Main Entrée

Filet Mignon

Slow roasted black angus tenderloin accompanied by . Proposed with truffle port demi glaze. Served with seasonal vegetables and Yukon potato puree . \$69.99

Add butter poached cold water lobster tail \$49.99

Stuffed Alaskan Salmon

8 oz. filet of fresh Alaskan salmon stuffed with spinach, garlic, Marscapone cheese. Served with Tuscan vegetables & finished with lemon butter cream sauce. \$36.99

Moroccan lamb

Cumin and roasted garlic crusted rack of lamb cooked in port reduction, served with vegetables and Yukon potatoes puree. \$44.99

Moroccan Tagine

A popular Casablanca style stew of selected meat, braised with onion, tomato, cumin, green olives and ginger. Finished with saffron harisa sauce reduction over a bed of basmati rice. Choice of chicken or **vegetables**. Garnished with preserved lemons. \$34.99

Tortellini De Renaissance

Sautéed chicken breast, shrimp, fresh basil, garlic, bell peppers in parmesan cream sauce, over tricolor cheese tortellini. \$31.99

Lobster Mac

Butter-bathed lobster sautéed with bacon, garlic, penne noodles in sharp cheddar and parmesan cream sauce. \$52.99

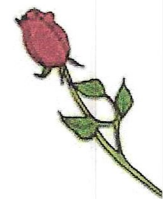
Chicken Ballotine

Stuffed chicken breast with spinach, artichoke, cheese blend and garlic. Served with Yukon potato puree and fresh steamed vegetables. \$29.99





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Chef Tasting Menu For Two

Four Course Prix Fixe Dinner for Two \$149

Each Enjoy a Glass of Champagne with Dinner

An Appetizer to Share

Stuffed Shrimp
Kobe Meat Ball
Calamari Steak

Each Enjoy a Second Course

Maine Lobster Chowder
Mediterranean Salad

Main Entrée Tasting Platter to Share

Moroccan Lamb
Tandoori shrimp
Thai ginger salmon
Stuffed chicken breast

A Dessert to Share

Triple layer **Chocolate** Cake
Renaissance **Tiramisu**
Strawberry **Cheesecake**

