



**Valentine's Dinner Menu**  
**Saturday, February 13<sup>th</sup>, 2010**

**Appetizers**

**Lobster Kamikaze**

*Lobster tail sautéed with shallot, vodka, triple sec, lime juice and cream over bed angelo hair nest*

**Mozzarella en Carrozza**

*A house specialty! Three tiers of bread and mozzarella cheese lightly battered and fried crisp on the outside and wonderfully melted inside. Served with Chef's pink marinara sauce.*

**Salads**

**Nest of Baby Salad Greens**

*Baby mixed greens in a basket of grated parmesan cheese with raspberry vinaigrette*

**Caesar Salad**

*Romaine lettuce tossed in our Caesar dressing and garnished with crouton.*

**Entrees**

**Chicken and Veal Saltimbocca**

*Chicken breast medallions and milk fed veal sautéed and topped with Prosciutto and mozzarella cheese and nestled on a bed of spinach*

**Chilean Sea Bass Vatino**

*Pan seared Chilean sea bass in lemon juice and white wine lobster essence sauce*

**Rib Eye Steak Cognac Shallot Demi**

*Cut from the same part of the beef as prime rib, this tender 14oz steak is marbled to juicy perfection for flavor served with cognac shallot demi*

**Dessert**

*Dark and white heart shape chocolate filled with raspberry and chocolate mouse, garnished with valentine vanilla and raspberry coulis.*

