



# Valentine's Day Prix Fixe Menu

Entrée meals include soup, salad & choice of dessert

## CHOICE OF SOUP

**Roasted Tomato Bisque**  
Topped with roasted croutons

**Zuppa Di Minestrone**  
Seasonal baby vegetable soup

## CHOICE OF SALAD

**Micro Greens**  
Baby lettuce, shrimp, croutons, boursin cheese, and honey scallion dressing

**Signature Caprese**  
Crumbled bleu cheese, sliced mozzarella cheese,  
beef steak tomatoes topped with truffle oil & fresh basil

**Spinach & Strawberry Salad**  
Spinach leaves, sliced strawberries, candied pecans, topped with raspberry vinaigrette

## CHOICE OF ENTRÉE

**New York 10oz Strip \$42**  
With chanterelle mushrooms, crumbled bleu cheese,  
crispy fried onions; served with roasted potatoes and carrots  
*Recommended with Silver Palm Cabernet Sauvignon, Santa Rosa, '08; Glass \$14, Bottle \$56*

**Honey Grilled Sea Bass \$32**  
Oven-roasted Mediterranean sea bass in balsamic glaze;  
accompanied with sautéed carrots and spinach  
*Recommended with Glazebrook Sauvignon Blanc, New Zealand, '09; Glass \$12, Bottle \$48*

**Rack of Lamb \$45**  
Rubbed with dijon mustard, fresh herbs, lightly breaded & cooked  
medium rare; with roasted mushrooms and a polenta cake  
*Recommended with Tempranillo, Ramon Bilbao Crianza, Spain, '07; Glass \$12, Bottle \$48*

**De-boned Roast Duck \$45**  
With sautéed green beans and baby corn on a bed of sticky rice  
*Recommended with Edmeades Zinfandel, Mendocino County, '08; Glass \$12, Bottle \$48*

**Twin Maine Lobster Tails \$48**  
Served with warm drawn butter; accompanied by carrots, bok choy, and asparagus  
*Recommended with Cambria Chardonnay, Katherine's Vineyard, '07; Glass \$11, Bottle \$44*

## CHOICE OF DESSERT

**Crème Brûlée Alle Mandorle Caramellato**  
Almond crème brûlée caramelized with brown sugar

**Panna Cotta Torte**  
Passion fruit panna cotta with a raspberry sauce

**Tiramisu**  
A traditional cake with ladyfinger biscuits and mascarpone cream