

Valentine's Day

February 14, 2010

Amuse

Homemade Cranberry Bread

Fresh Apple Salsa

Small Plates

The Heart Salad

*Romaine Hearts, Artichoke Hearts, Hearts of Palm,
Fontina Cheese Hearts, & Blood Orange Vinaigrette*

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Butternut Squash Bisque

Pomegranate Syrup & Candied Pecans

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Smoked Texas Quail

Shittake Grit Cake & Maderia Wine Sauce

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Seared Lamb Loin

White Bean Puree & Sour Cherry Sauce

Entrée

Slow Smoked Prime Rib

Horseradish Demi Glacé & Garlic Mashed Potatoes

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Bacon Wrapped Diver Scallops

Mashed Sweet Potatoes & Vanilla Bean Black Truffle Demi

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Heart Shaped Raviolis

Tomato, Basil, & Mozzarella Filled with Spinach Cream Sauce

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Grilled Filet Mignon

Cream Cheese Blasted Potatoes, Charred Tomato Butter, & Tobacco Onions

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Achiote Rubbed Pork T-Bone

Chipotle Dusted Fries & Porfidio Tequila-Lime Sour Cream

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20oz PRIME "Cowboy"

Ribeye

*Truffle Pomme Frites
& Roasted Garlic Aioli*

\$20.00 Surcharge

Mesquite Grilled 12oz Lobster Tail

*5 Herbed Olive Oil
& Smoked Corn Pico de Gallo*

\$30.00 surcharge

Dessert

Silken Chocolate Mousse Heart

Fresh Raspberries & White Chocolate Sauce

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Peppermint Crème Brûlée

Chocolate Covered Strawberry

\$55.00 plus tax, plus 20% gratuity