

VALENTINE'S DAY MENU
Saturday February 13 & Sunday February 14, 2010

Appetizers

Spicy Tuna Tartar
Toasted Chick Peas, Calamata Olives

Pumpkin Tortellini
Butter, Sage, Shaved Pecorino

Entrees

Pan Roasted Chilean Sea Bass
Brussels Sprouts, Speck with herbs

Crispy Duck Breast
Pumpkin Polenta, Wilted Arugula, Cherry Demi

Grilled Filet Mignon
Wilted Greens, Pecorino Potatoes and Truffle Cognac Sauce

Dessert

Tiramisu Parfait
Delicious layers of delicate Mascarpone, semi-sweet chocolate,
tender lady fingers and chilled espresso topped with cinnamon sugar

Saturday 65 / Sunday 55 / Beverages, tax and gratuity not included. / Prices are per person.

Menu crafted by Chef Anthony Pino