



# *Valentine's Dinner 2012*

## **FIRST COURSE**

*(choice of)*

### **Fonduta**

smooth melted Fontina cheese, shaved winter truffles, toasted bread

### **Ostriche Gratinati**

fresh west coast oysters, caramelized fennel and onion gratin  
*raw oysters also available, with horseradish-tomato- citrus granite*

## **SECOND COURSE**

### **Love Letters**

fresh pasta envelopes filled with Ricotta and roasted butternut squash,  
sage butter, Parmigiano Reggiano, crushed *amaretti*

## **THIRD COURSE**

*(choice of)*

Roasted Beef Tenderloin with "Kissing" Shrimp,  
golden truffle potatoes, sautéed spinach with raisins, pine nuts  
and balsamic vinegar

**OR**

### **Roasted Stuffed Lobster**

wood oven roasted half lobster with crab stuffing,  
crispy lentil and wilted greens salad

## **DESSERT**

### **Sogno Nero**

A "Dark Dream" of chocolate cake  
filled with dark chocolate ganache and soaked with cherry brandy,  
Amarena cherry sorbetto

Dinner for Two \$149

includes four courses, a rose for each table and non alcoholic beverages  
Alcoholic beverages, 20% service charge and sales tax are additional  
and will be added to guest check