

Valentine's Day 2012

First Course

Seafood Minestrone Tuscan Style

Fresh Burrata with Pickled Eggplant, Grape Fondue, Herbs and Basil Seeds

Steak Tartare, Fleur De Sel, Truffle Essence

Crab and Avocado Mousse with Orange Mango Mustard

House Smoked Salmon with Capers and Onion Relish, Sour Cream

Seafood Sampler with Shrimp, Oysters, Lobster and Crab Legs (Add'l \$9.00)

Second Course

Seasonal Organic Baby Greens, Breakfast Radish, Goat Cheese,
Cucumber and Fresh Herbs, Marcona Almonds, Champagne Vinaigrette

Main Course

Salmon with Herb Spätzle, Wild Mushrooms and Lobster Sauce

Sautéed Diver Sea Scallops with Squid Ink Linguine, Parmigiano Reggiano Froth
and Roasted Garlic Sauce

Local Organic Chicken, Asparagus, Purple Peruvian Potatoes, Tarragon Jus

Rack of Lamb, Porcini Crust, Provencal Vegetables, Truffled Mashed Potatoes,
Rosemary Jus (Add'l 5.00)

Grilled Filet Mignon, Haricot Verts, Fingerling Potatoes, Baby Carrots,
Bordeaux Wine Reduction (Add'l \$7.00)

Veal Osso Buco, Baby Beets, Saffron Risotto, Natural Jus

Dessert

Highlawn Pavilion Dessert Sampler
Chocolate Pot de Crème, Raspberry Cheese Cake,
Chablis Poached Anjou Pear with Almond Frangipane

\$74.00 per person

Plus 20% Gratuity, 7% Sales