



**Valentine's Dinner 3 courses for \$65**

**Sunday, February 14, 2010**

**First Course**

Chilled Organic Chicken Breast, Valencia Orange, Micro Cilantro, Heart of Palm,  
Chives and a Honey Soy Vinaigrette

**Second Course**

Sous Vide of Beef Shoulder Loin, Garlic Shoot Potato Puree, Rosemary Glazed Baby  
Squash, Lemon Gastrique, Demi Glace

~or~

Seared Snapper, Bacon Pecan Praline, Brussels Sprouts, Baby Blue Potatoes,  
Burgundy Amaranth, Lemon Crème Fraîche

~or~

Berkshire Pork Tontoro, Foie Gras Sundried Cherry Cornbread Stuffing, Root  
Vegetables, Apple Bourbon Pan Sauce

**Third Course**

Midnight Chocolate Indulgence

\$65.00 per person

+ 20% Gratuity

+ 9.5% Tax

Beverages are additional Please call (843) 853-7828 for reservations