



Valentine's Dinner 5 Course Tasting Menu

Sunday, February 14, 2010

A glass of champagne per patron

First Course

Seared Sea Scallop and Shrimp, Smoked Bacon, Celery Root Puree,
Apple Coulis and Crispy Sweet Potato

Second Course

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

Third Course

Truffle Goat Cheese Panna Cotta Croustade, 12 Year Balsamic, Roasted Baby Beet,
Fennel Pollen Infused Olive Oil

Fourth 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

Fifth Course

Midnight Chocolate Indulgence

A glass of champagne per patron

\$100.00 per person

+ 20% Gratuity

+ 9.5% Tax

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