

# **Valentine's Weekend Features 2011**

## Appetizers

Poached Maine Lobster Claws & Tail in a Martini glass  
w/ clarified sage butter and baby sprouts

Smoked Salmon atop a roasted shallot dill spread and topped with  
dollops of caviar over focaccia

Center Cut Filet Mignon Carpaccio with caper berries, extra virgin olive oil,  
shaved pecorino romano and cracked peppercorn

Sesame Crusted Diver Scallops finished with white truffle oil and parsnip puree

## Salads

"Two Hearts That Beet As One" ~ Roasted Beet and Fresh Mozzarella heart salad finished  
with a granny smith apple cider vinaigrette

Sliced Scungilli Salad tossed with roasted root vegetables, grape tomatoes, arugula with  
lemon and extra virgin olive oil

Holiday Salad with mandarin oranges, shaved fennel and toasted almonds in a  
sweetheart strawberry vinaigrette

## Entrees

Lobster Lovers Cannelloni filled with fresh Maine Lobster and Italian cheese blend topped  
with a roast pepper coulis

Sizzling Sexy Filet Mignon Charbroiled Center Cut Filet Mignon served on a sizzle plate with shaved  
black truffles topped with a cognac cream sauce and served with baby carrots

Pan Seared Breast of Duck served sliced over cauliflower mash with  
silky mission fig glaze

Veal Chop Romantic stuffed with Prosciutto, manchego and broccoli rabe

Twin Lobster Tails stuffed with lump crab and scallops served over Yukon mashed potatoes

Toasted Almond Crusted Australian Rack of Lamb finished with a fresh mint demi glaze  
and parsnip chips