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## VALENTINE'S DAY MENU

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### *Starters*

**ITALIAN WHITE BEAN & ROASTED  
GARLIC SOUP**

topped with red bell pepper threads 7

**HEART OF ROMAINE CAESAR**

with croutons and parmesan crisps 8

### *Appetizers*

**AMORE DE QUESO**

assorted domestic cheeses, fresh grapes and crackers 8

**GORGONZOLA POTATOES**

fried potato medallions layered with gorgonzola cream,  
topped with bacon, chives and black pepper 8

**ROMANO MUSHROOMS**

crimini mushrooms stuffed with italian sausage, romano  
and fresh herbs on a bed of marinara 8

### *Entrées*

**SMOKED PRIME RIB WITH WHITE CHEDDAR  
MASHED POTATOES AND BROCCOLINI**

10oz: 23 / 12oz: 28

add shrimp crustini 8

**SPANISH CHICKEN FRICASSE  
WITH RICE PROVENCAL**

braised chicken in a rich tomato broth with potatoes,  
vegetables and fresh herbs 21

**SEAFOOD DUO**

crab cakes with roasted garlic aioli, coconut shrimp  
with orange creole marmalade, jasmine rice  
topped with apple spinach salad 28

add shrimp crustini 8

**WILD BOAR BOLOGNESE**

with goat cheese, roasted red bell and  
sourdough crustinis 22

**EGGPLANT PARMESAN**

with risotto stuffed tomato and grilled asparagus 21

### *Desserts*

**DIPPED STRAWBERRIES**

2 dark chocolate berries with orange zest and  
2 white chocolate berries with lime zest 9

**VANILLA BEAN PANNA COTTA**

with fresh berries 8

**CHOCOLATE TUXEDO CAKE**

with raspberry sorbet 9