

# **Valentines Day 2012**

## **Appetizers**

Choice of:

### **Braised Short Ribs**

Tender Braised Short Ribs served over a Bed of Toasted Almonds,  
Orange and Passion Fruit Compote, topped with a Spiced Chocolate Sauce

### **Crab Cake**

Served with Red Pepper Crème Fraiche and Wasabi Aioli

### **Padella**

Crisp Calamari Sautéed with Sweet Cherry Peppers, Pine Nuts,  
Sweet Chili, Soy Sauce  
and White Balsamic Vinegar

### **Antipasto**

Prosciutto, Soprosatta, Olives, Marinated Sun-dried Tomatoes,  
Roasted Peppers, Parmesan Cheese and Ricotta Salatta

### **Wedge Salad**

Iceberg Lettuce, Bacon Crisps, Farm Fresh Eggs, Plum Tomatoes  
and Buttermilk Ranch Dressing

### **Linguine Piedmontese**

Assorted Bell Peppers, Leeksa and Fontina cheese  
tossed with a Walnut Pesto

### **Penne A la Norma**

Tubular Ridged Pasta tossed with Marinara Sauce and Golden Fried  
Eggplant topped with Ricotta Salata

Entrée  
Choice of:

**Pan Seared Snapper**

Pan Seared Snapper, Roasted Eggplant Caviar, topped with  
Golden Fried Onion Rings and Basil Vinaigrette

**Spinach Stuffed St. Peter's Fish**

Lemon Saffron Cream Sauce  
with Mixed Vegetables and Mashed Potatoes

**Asparagus & Ricotta Stuffed Chicken Breast**

Topped with Roasted Pomodoro Sauce  
Mixed Vegetables & Mashed Potatoes

**Half Roasted Chicken**

Seasoned with Fresh Herbs  
with honey Roasted Brussels Sprouts & Mashed Potatoes

**Delmonico Rib-Eye**

Smothered with Mixed Wild Mushrooms  
and Sweet Vidalia Onions with Roasted Potatoes

**Surf & Turf**

Herb Marinated Grilled Filet Mignon served with  
Shrimp Spiedini

**Dessert**

Red Velvet Cheese Cake with a  
Chocolate Covered Strawberry and  
Champagne Foam Shooter