



Valentine's Day Menu

Four Courses

Fifty Dollars

1st Course

Curried Sweet Potato Bisque / Fried Goat Cheese
Crab Gratin /Papaya/ Lemongrass Cream
Jerk Marinated Shrimp/Mango Slaw
Beef Carpaccio with Truffle Oil
Cool Water Oysters on the Half Shell

2nd course

Strawberry and Goat Cheese Salad with Aged Balsamic Vinegar
Mixed Lettuces with Marinated Mushrooms/Caramelized Onions/ Bacon
Hearts of Romaine with Coddled Egg Dressing and Parmesan Crisps

3rd course

Pan-Roasted Scottish Salmon with Vegetable Couscous and Champagne Butter
Black Grouper with Sweet Potatoes/wild mushrooms/Prosciutto
Sautéed North Carolina Shrimp and Stone Ground Grits with Apple-wood Bacon
Diver Scallops with Winter Risotto and Herb Vinaigrette
Filet of Beef / au poivre/Brandy Cream
Prosciutto-Wrapped Free-Range Chicken with Zucchini Spoon Bread
Parmesan Polenta with Steamed Vegetables

4th course

Chocolate Bread Pudding
Strawberry Short Bread
Key Lime Pie