



Valentine's Weekend 2010

Chef's Tasting Menu

Amuse Bouche: Braised Short Rib & Wild Mushroom Bruschetta, Truffle Oil

Oysters Rockefeller: Baked *Apalachicola* Oysters, Creamy Spinach,
Apple Smoked Bacon, Parmigiano-Reggiano
Pearly Bay Celebration Sparkling Wine, South Africa

Soup and Salad: Creamy Borscht, Buttermilk Crème Fraiche,
Roasted Baby Beets & Frisée, Lemon Vinaigrette
Domaine Talmard Macon-Chardonnay '07, France

Surf and Turf: Grilled Tenderloin of Beef & Maine Lobster Tail
Saffron Scented Yukon Gold Potatoes, Pea Tendrils, Blue Crab Hollandaise
Ramspeck Cabernet Sauvignon '07, Napa Valley

Chocolate Marquise Cake, Pistachio Crème, Fresh Raspberries
Fonseca Porto, Bin #27, Portugal

5 courses, \$65 per person plus tax and gratuity
\$90 per person with wine pairings

Clifton and Maureen Holt, Proprietors