

Valentine's Day

2012

Soup

Lobster and Asparags Bisque 7.95

Topped with Brioche croutons and Lobster Relish

Salad

Baby Red Beet and Mache Salad 9.50

with crumbled Blue Cheese and a Sherry Vinaigrette

Tapas

Hamachi Crudo 14

Smoked Paprika Aioli , Micro Arugula, sea salt and extra virgin olive oil

Grilled White Asparagus, Jamon Serrano and Cava Hollandaise 11.50

drizzled with muscatel reduction

Fish

Macoma Almond encrusted Lemon Sole 15.95

Served on a bed of barley risotto with wild mushrooms, spinach and grape tomatoes

Meat

Grilled Ribeye Filet 16.95

Topped with melted leek veal juice and a black truffle butter sauce

Served with Potato Gratin and Petit Salad

Dessert

Godiva Chocolate Mousse 8

Served with fresh raspberries and whipped cream

Sangria
**MEDITERRANEAN
TAPAS AND BAR**