

Valentine's Day – 2008
Six Tables - Tampa

Appetizer

Seared Sea Scallop and smashed Truffled Potato stack
with American Caviar sabayon

Soup Choice

Lobster bisque

or

Strawberry gazpacho

Salad

Dandelion greens, roasted Beets, Chevre and Black Walnuts
tossed with Tomato vinaigrette, over a Brioche crouton

Entrée Choice

Roast Duckling with candied Kumquats and Wild Rice cakes

Horseradish crusted Beef tenderloin with Potato Macaire
and braised Spring Onions

Rabbit Blanquette paired with a roasted Parsnip timbale

Grilled Pompano with Ginger/Satsuma butter
over a Chorizo Corn crepe

Seared Lamb loin with Madiera reduction and crisp Sweet Potato

Cheese

To be announced...

Dessert Choice

Vanilla poached Anjou Pear with crème Patissier

or

Dark Chocolate soufflé

\$110.00 ++

Reservations Required

Two Seatings Available

on

February 14, 15 & 16

6 and 9:15 pm