

*Valentine's Day – 2007*  
*Six Tables – Tampa*



*Appetizer*

*Shrimp & Chorizo in a Corn crepe with Chive Butter*

*Soup*

*Classic Lobster bisque or Cream of Sweet Potato*

*Salad*

*Roasted Beet & Tomato-whipped Goat Cheese tower  
with Frisee and Kumquat essence*

*Entrees*

*Roasted half Duckling under soft Almond-Honey brittle*

*Sliced Beef tenderloin medallions with Truffle Butter  
and roasted Potato cake*

*Rosemary crusted Venison loin with Cherry glaze and whipped Celeriac*

*Scallop-stuffed Sole with Lemon-infused Orzo and Sage Beurre Blanc*

*Grilled Rabbit loin with Parsnip frites and sauce Madiera*

*Cheese*

*To Be Announced...*

*Dessert*

*Coconut Crème Caramel with Pineapple syrup*

*Or*

*Chocolate-glazed Strawberry tart*

*\$100.00 pp / ++  
Reservations Required*