

# **Valentine's Day – 2006**

## **Six Tables - Tampa**

### **Appetizer**

Florida Lobster & Truffle cake with roasted Corn coulis

### **Soup**

Classic Lobster Bisque

or

Strawberry Gazpacho

### **Salad**

Field Greens and Nasturtium tossed in a Green Tomato vinaigrette, with candied Kumquats, braised Onions and crispy Quail confit

### **Entrees**

Roasted half Duckling under soft Almond - Honey brittle

Pan seared Beef tenderloin medallions with  
roasted Spring Vegetables and Porcini Cream

Grilled Buffalo Ribeye with Blackberry demi glace

Ginger & Chile crusted Shrimp with cool Lemon chutney

Roasted Lamb rack with Sherry syrup

### **Cheese**

Artisanal selection

to be announced

### **Dessert**

Kiwi Tart with Caramel whipped Cream

or

Chocolate Charlotte with Raspberry Crème Anglaise