

Valentine's Day Menu

First Course

A duet of bruschetta chopped tomatoes, artichoke hearts, garlic, fresh basil
and olive tapenade

Champagne Toast

Second Course

Hearts of Romaine with Caesar dressing and polenta croutons

Third Course

Smoked duck carbonara over linguine

Intermezzo

Prosecco and strawberry infused granita

Fourth Course

Butter poached lobster tail with grilled filet mignon topped with a red wine demi
sauce and oven roasted asparagus

Lover Forever

Flourless chocolate cake with Grand Marnier macerated strawberries

\$60 per person and Chef Polo is pairing wines for \$25