

# Valentine's Day Features

## APPETIZERS

### *Baked Brie*

melty brie cheese served with grilled asparagus, grapes, apples, whole grain crackers & baguette toast points

### *Seafood Cocktail*

colossal shrimp & colossal crab served with cocktail sauce

### *Stracciatella*

fresh creamy mozzarella made in house & served with pesto, oven-roasted cherry tomatoes, charred eggplant puree, & arugula

## SALADS

### *Watermelon*

fresh watermelon, feta cheese, spinach, red onion, & toasted pistachios tossed in a lemon-mint vinaigrette

### *Kale*

kale, avocado, black beans, dried cranberries, & fresh cilantro tossed in a honey-lime vinaigrette & topped with crispy tortilla strips

## PASTAS

### *Ricotta Cheese Ravioli*

tomato sauce

### *Lobster Ravioli*

wild mushrooms, asparagus, & colossal crab cream sauce

## ENTRÉES

### *Pan Seared Duck Breast*

with balsamic pear compote, potato parsnip puree, & sautéed spinach

### *Chicken Milanese*

pan fried & breaded chicken breast pounded thin & topped with parmesan, arugula & cherry tomatoes in a lemon vinaigrette, served with your choice of two sides

### *Pork Tenderloin*

grilled & served with cauliflower puree, braised kale, & a date & cilantro relish

### *Twin Lobster Tails*

two 5-6oz lobster tails baked & served with choice of sides & drawn butter

## DESSERTS

### *Chocolate Lava Cake*

### *Fruit Compote in Puff Pastry*

## COCKTAILS

### *Cupid's Concoction*

berry-vanilla sangria

### *Hearts-a-Flutter*

effen raspberry | triple sec | fresh lime juice | white cranberry juice

### *Chocolate Covered Cherry*

effen black cherry vodka | crème de cocoa  
godiva chocolate liqueur | cream

### *Chocolate Kiss*

absolute vanilla | godiva white & milk chocolate liqueur  
crème de cocoa | cream

### *Butterflies*

crème de violette | champagne | lemon twist