



# Valentine's Day Special Offerings

## **Wicked Mimosa \$9**

Organic Prosecco Mionetto, St. Germaine, Blood Orange Juice

## **Lobster Raviolis \$10.<sup>95</sup>**

Hand filled with lobster, spinach, Boursin cheese served over Ratatouille with fennel cream, chive oil, and Parmesan cheese Touille

*Albarino, Licia, Galicia, Spain '09 \$ 8.<sup>50</sup>*

## **Pomegranate & Great Hill Blue Cheese Salad \$9.<sup>50</sup>**

A Bed of Arugula Greens, Quince Preserves & a Wedge of Great Hill Bleu Cheese topped with Candied Pistachios and Drizzled with a Pomegranate Vinaigrette Dressing

*Sangiovese, Rosso Pesce, Tuscany, Italy '10 \$7.<sup>50</sup>*

## **Pan Roasted Filet of Beef \$29**

8 oz. Beef Filet served with Mushroom Truffle Demi Glaze, Cabernet Herb Risotto  
Roasted chipolini onions, bacon, green bean medley

*Cabernet Sauvignon, Elyse, Morisoli, Napa, CA '05 \$ 17*

## **Sautéed Sole & Rock Shrimp \$25**

Lightly battered Yellowtail Sole & Rock Shrimp topped with a Champagne butter sauce,  
Served with julienne vegetables & Parisian potatoes

*Chardonnay, Sonoma Oaks, Russian River Valley, CA '09 \$10*

## **Raspberry Tiramisu \$8**

Raspberry-laced mascarpone layered with rum & espresso-infused Ladyfingers served with  
Chocolate-dipped strawberries

*Ron Alantico Private Cask Rum \$9*