

Chef's Soup of the Day 4.00 | 6.00

Parsnip & Apple Soup 4.00 | 6.00

Harvest Platter mortadella, beef summer sausage, prosciutto panino, olives, apricot preserves, mustard 10.50 | 16.50

Organic Field Greens brown sugar sherry vinaigrette, goat cheese, spiced walnuts, butternut squash 6.50

Napa Valley Caesar hearts of romaine, garlic-smoked lake trout dressing, olive crostini, shaved parmesan 6.50

Grilled Asparagus Salad romesco sauce, shaved parmesan, poached egg 8.00

Semolina Crusted Calamari chive aioli, citrus cocktail sauce 12.00

Crispy Eggplant Medallions stewed tomatoes, basil, parmesan 10.50

Valentine's 2010 7-Course Couple's Dinner 70.00

FIRST (SHARED)

Cucumber Carpaccio with Shrimp Ceviche

SECOND

Cauliflower Soup

THIRD

Frisee Salad crispy poached egg, mustard vinaigrette, bacon, croutons

FOURTH (SELECT ONE)

Grilled Salmon braised fennel, tomato chutney

Truffled Beef Tenderloin roasted shallots & potatoes, house demi

FIFTH

Champagne Sorbet

SIXTH (SHARED)

Cheese Plate Purple Haze, Cardona, Knight's Vail, apricot preserves, pumpkin seeds, sliced apple

SEVENTH (SHARED)

Triple Chocolate Bavaois cointreau macerated strawberries

Butternut Squash Ravioli pancetta, spiced pecans, sherry sage brown butter 12.00 | 17.00

Rosemary Garlic Half Chicken savory bread pudding, brussel sprouts, pan jus 18.75

Almond Crusted Walleye toasted almond romesco sauce, grilled asparagus, warm wild rice 24.00

Tarragon Crusted Sea Bass steamed basmati rice, creamed spinach, crispy onions and chorizo 22.00

Venison Roulade blackberry-feta filling, sweet potato puree, grilled asparagus 27.00

SIMPLY GRILLED

SIDES 3.50

Coriander Crusted Scallops tomato chutney 18.00

Brussel Sprouts or Broccolini

12oz New York Strip house demi 23.50

Plain, Garlic, or Blue Cheese Mashed Potatoes

8oz Burger aged cheddar 11.00

Sweet Potato Fries or Steamed Rice

8oz Filet Mignon house demi 25.00

Roasted Mushrooms

ARTISAN CHEESES

Carr Creama Kasa triple cream cow's milk | Purple Haze goat's milk with fennel pollen & lavender

Cypress Midnight Moon goat's milk, aged 1 year or more | Knight's Vail raw cow's milk, aged 3 weeks

Amablu St. Pete's Select raw cow's milk, cave aged 100 days | Satori Bellavitano Raspberry pasteurized cow's milk

three 10.00 | five 13.50