



Valentine's Day Dinner

February 14, 2010

"Latin Lover" Menu

Featuring At Least Three Aphrodisiacs Per Course

\$95* without wines

\$133* with wines

*plus tax and gratuity

Amuse Bouche

1st Course

West Indian *Pumpkin* Chowder

Gulf Shrimp, Mussels, Clams, Coconut Milk,
Fried *Leeks, Cilantro* Oil

Torres Vina Esmerelda, Catalunya, Spain 2006

2nd Course

Chorizo and Manchego Empanadas

Nicoise *Olive-Avocado* Guacamole, Baby **Arugula**,
Preserved *Lemon* Vinaigrette

Lorca Fantasia Torrontes, Mendoza, Argentina 2008

Entremets

Mango-Ginger Sorbet

3rd Course

Florida Red Snapper

Crisp *Plantains*, Shaved Hearts of Palm Salad,
Saffron-Yucca Puree, Roasted ***Red Pepper-Cumin*** Sauce

Argiolas Vermentino di Sardegna, Sardina 2008 or Antigal Una Malbec, Uco Valley, Argentina 2006

Or

***Ancho Chile* Dusted Filet of Beef**

Sweet ***Corn-Wild Yam*** Succotash, Bacon Braised ***Greens***,
Roasted ***Corn*** Coulis, Traditional ***Mole*** Sauce
Veramonte Primus, Colchagua Valley, Chile 2006

4th Course

Bittersweet *Chocolate* Tart

Roasted ***Banana***, Dulce de Leche Ice Cream,
Spiced ***Rum*** Syrup
Banfi Rosa Regale Brachetto, Piedmonte, Italy 2005

Assorted Mignardises