



Valentine's Day 2015

Canape

1st

Fire & Ice Oyster

Grilled Oyster, Cornbread Puree, Creamed Spinach
On the Half Shell, Asian Mignonette

2nd

House Smoked Pancetta and Yukon Potato Bisque
Parisian Potato, Crispy Pancetta, Pearl Onion, Gastrique

3rd

Groganica Butter Head Lettuce
Hazelnut Stuffed Dates, Cambozola Fondue
Raspberry Dressing

Intermezzo

Champagne and Rose Water Sorbet

4th

(Choice of One)

Prime Rib, Fondant Potato, Asparagus, Onion Ring
Au Jus, Boursin Foie Butter

Branzino

Spaetzle Pilaf with Glazed Baby Root Vegetable
Sauce Maltaise, Fennel Oil

Saddle of Lamb

Pine Nut and Apricot Herb Stuffing
Fava Bean Puree, Mint Oil, Lamb Jus

5th

Godiva Molten Cake

White Chocolate and Raspberry Filling, Pistachio Ice-Cream, Berry Crunch

\$80 per Person plus Tax and Gratuity

Saturday, February 14th

For Reservations, Please call 502-736-2996

Executive Chef Joshua Bettis
Chef de Cuisine Ryan O' Driscoll