



VALENTINE'S DINNER FEBRUARY 14TH

FOUR COURSE MENU

\$45 PER GUEST

APPETIZER

Tomato Terrine, Tramezzini, Basil, Parmesan Prosciutto

ENTRÉES (SELECT ONE)

Dry Aged Joy Farms Tenderloin

Garden Veggie Bouquet, Duchess Potato Hollandaise

Sea Bass

Arabic Couscous, Chickpeas, Curry Ginger Foam

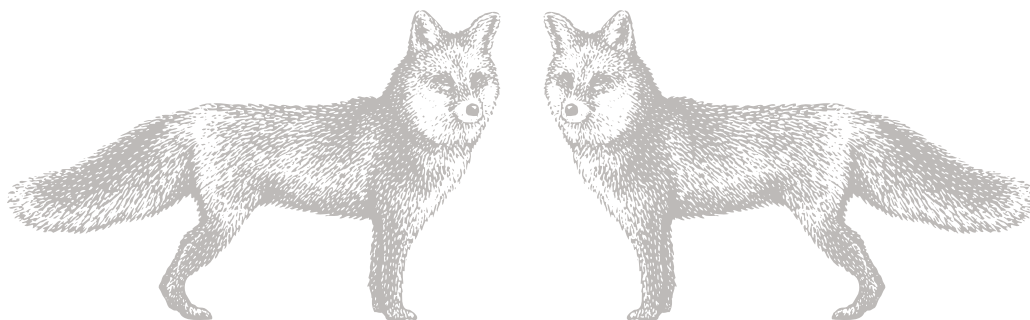
Homemade Pappadelle

Confi Tomatoes, Chard Scallion, Peas, Radish, Brown Butter Emulsion

DESSERTS

Warm Lava Chocolate Cake

Sweet Wine Zabayon, Fruits, Caramel Ice Cream



BY RESERVATION ONLY

QUOTED PRICING DOES NOT INCLUDE GEORGIA SALES TAX

THERE IS A 20% GRATUITY FOR PARTIES OF EIGHT OR MORE PEOPLE