



VALENTINE'S DINNER FEBRUARY 13TH

THREE COURSE MENU

\$55 PER GUEST

APPETIZERS (SELECT ONE)

Green Iced Tomato Soup, Cajun GA Shrimp, Fried Green Tomato Balls

Tomato Burratta Salad, Basil, Olive, Crispy Baguette

Rockefeller Oyster Half Dozen, Crystal Bread

Red Watercress Salad, Strawberry Balsamic Vinaigrette, Crispy Fennel, Strawberry

ENTRÉES (SELECT ONE)

Skin Seared Salmon Filet

Carrot Ginger Puree, Purple Truffle Gnocchi, Herb Oil

Osso Bucco

Safran Risotto, Spring Vegetables

Hanger Steak

Potato Crepe, Red Wine Shallots, Thyme Garlic Jus

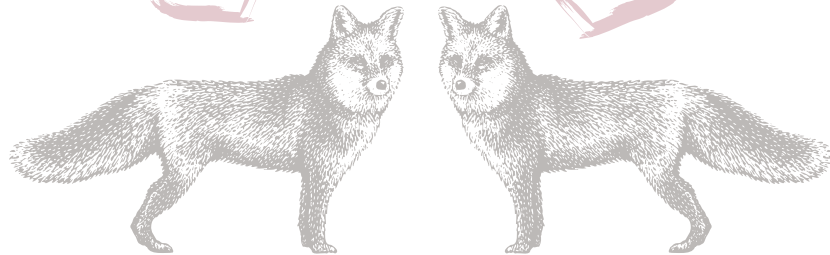
Classic Lasagna

Beef, Tomato, Ricotta, Basil

DESSERT

Duo Chocolate Mousse

Chocolate Strawberries, Macaroons



BY RESERVATION ONLY

QUOTED PRICING DOES NOT INCLUDE GEORGIA SALES TAX

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