



February 13 & 14, 2010
5:30p.m. – 10:00 p.m.
Reservations Suggested 727.363.2258

Candlelit intimacy and sumptuous cuisine.

Valentine's Day Dinner

First Course

Ricotta Cheese Gnocchi
Toasted in a creamy Garlic Emulsion
Served with a boursin Toast Point

Second Course

Fresh Baby Spinach
Sliced mixed mushrooms, Pickled Onions
Warm Bacon Vinaigrette

Third Course

Maytag Clue Cheese Stuffed Filet & Seared Lobster Tail
Herbed Gratin Potato, Vegetable Medley
Classic Red Wine Sauce

Fourth Course

A Tasting of Chocolate
Black & White Crème Brulee
Chocolate Panna Cotta
Warm Chocolate Beignets

Prix Fixe Menu
50

Complete menu also available.
Priced per person.
Does not include tax or gratuity.