



## **Chef's Aphrodisiac Valentine's Specials 2012**

**February 10th - February 14th (Fri.-Tues.)**

### ***Fore Play***

Lightly fried Oysters, Piquillo Remoulade, warm Arugula and Chorizo Salad,  
lemon olive oil "caviar pearls"

\$15

Tempura Fried Asparagus topped with Jumbo Lump crab meat drizzled with  
Yuzu lemon butter sauce, wasabi micro greens

\$18

### ***Turn up the Heat***

Chocolate Spiced Center cut Medallions, Rioja and roasted piquillo ragout,  
garlic broccolini, black truffled potato mash

\$39

Grilled honey glazed mahi mahi, lobster thermidor, spinach sauté,  
strawberry glazed sweet plantains

\$45

### ***Sealing the Deal a Sinful Chocolate Decadence***

Trio of: Dark chocolate mousse with fresh berries, Venezuelan chocolate croissant bread  
pudding with port cinnamon cream, Homemade Chocolate Flan

\$16

### ***Get all "Worked Up"***

**Make it a meal for two for just \$150 with a bottle of Gloria Ferrer blanc de blancs**