

## 2.14.14 Valentine's Day Dinner Menu

\$120/couple + Tax and 20% Gratuity  
Reservations Required and Available by Phone 615.595.7669



*Start with a glass of Louis Pedrier*

**Amuse-Bouche:** Chef's Antipasti Plate

### Appetizer

#### **Seared Tuna Crudo**

Blood Orange Supremes + Avocado + Sunflower Seeds + Vanilla Bean White Balsamic + Cracked Pepper

#### **Butternut Squash Ravioli**

House Cured Bacon + Grilled Pears + Pedro Jimenez Reduction

#### **Frito Misto**

Oysters, Shrimp and Lobster + Lemon-Ginger Mayo + Spiced Red Pepper Ketchup

#### **Grilled Rosemary Beef Skewers**

Olive Crostini + Red Bell Pepper and Manchego Purée + Almond Gremolata

#### **Yellow Curry Steamed Mussels**

Ginger-Sun Dried Tomato Relish + Sesame Flat Bread

### Entree

#### **Pan Seared Duck Breast**

Cranberry-Marsala Farro + Roasted Garlic Confit Green Beans + Chipotle-Blackberry Demi

#### **Grilled Barramundi**

Almond Quinoa + Roasted Fennel + Crispy Basil + Blood Orange Buerre Blanc

#### **Scallops and Sweet Potato Gnocchi**

Melted Mushrooms + Asparagus Tips + Lemon Garlic Cream + Pistachio Brittle

#### **NY Strip**

Gruyere Bread Pudding "Crostini" + Caramelized Shallot Jus + Wilted Spinach + Powdered Truffle

### Dessert

#### **Crème Brule**

Vanilla Bean + Fruit

#### **Lime Basil Cake**

Lime Mousse + Sparkling Cherry Sorbet + Cherry Sauce + Basil Sugar

#### **Strawberry Chocolate Torte**

Strawberry Coulis + Chocolate Covered Strawberry