

VALENTINE'S DAY MENU



cadence

T H U R S D A Y , F E B R U A R Y 1 4 , 2 0 0 8



APPETIZERS

(please choose one)

Iced Oysters and Clams, Strawberry Ginger Granité, Pernod-Parsley Essence

Lobster Bisque, Champagne Foam

Rabbit Spring Rolls, Lavender Apricot Confit

Watercress Endive Salad, Grapefruit, Ricotta Salad

ENTRÉES

(please choose one)

Lamb Wellington, Shitake Duxelles, Baby Zucchini

Seared Diver Scallops, Scarlet Beet Reduction, Osetra Caviar

Polenta Gnocchi, Wilted Red Chard, Butternut Squash

Charcoaled Filet Mignon, Rosewater-demi Foam, Sweet Plantain Puree

DESSERTS

(please choose one)

Chocolate Hazelnut Mousse Gateau

Panna Cotta Bombe, Baie Noire

Chardonnay Poached Pear Crepe, Brown Sugar Anglaise Sauce



\$75 (plus tax and gratuity)

COMPLEMENTARY CHAMPAGNE SERVED THROUGHOUT YOUR MEAL

LIVE JAZZ MUSIC

FOR RESERVATIONS PLEASE CALL (215) 670.2388