

VALENTINE'S DINNER AT THE



APPETIZER

(CHOOSE ONE)

COLD SEAFOOD SALAD
BAKED CLAMS OREGANATA
MOZZARELLA CAPRESE
SHRIMP COCKTAIL
MELON & PROSCIUTTO

SALAD & PASTA

(CHOOSE ONE)

HOMEMADE RAVIOLI WITH TOMATO BASIL SAUCE
CAESAR SALAD
FOX HOLLOW SALAD

ENTREE

(CHOOSE ONE)

BLACK ANGUS SIRLOIN
TOPPED WITH TRUFFLE BUTTER
BLACK ANGUS FILET MIGNON
TOPPED WITH BEARNAISE SAUCE
VEAL CHOP
MILK FED VEAL PAN SEARED IN A WILD MUSHROOM SAUCE
CHICKEN BALSAMICO
SEMI-BONELESS BREASTS TOPPED WITH ASPARAGUS, MELTED MOZZARELLA & A BALSAMIC REDUCTION
SUFT & TURF
FILET MIGNON & BROILED LOBSTER TAIL
AGNELLO BASILICA
COLORADO LAMB CHOPS SERVED WITH A ROSEMARY RED WINE REDUCTION
JUMBO SHRIMP SCAMPI
BROILED PRAWNS IN AN HERB BUTTER, WHITE WINE SAUCE
CHILEAN SEA BASS AQUA PAZZA
10OZ. FILET POACHED IN A SAFFRON BROTH SERVED WITH YELLOW SQUASH, ZUCCHINI & COUS COUS

DESSERT

HIS & HERS SPECIAL DELIGHT

GLASS OR WINE OR CHAMPAGNE INCLUDED

\$85 PER PERSON

(PLUS TAX & SERVICE)

RESERVATIONS CALL 516-921-1415