

# *Happy Valentine's Day!*

## *Three Course Menu*

*Price includes an Appetizer, The Selected Entrée and Dessert*

### **APPETIZER**

#### **THAI CURRY CRAB SOUP**

*Scallion Oil*

#### **SEARED JUMBO SCALLOP**

*Parsnip Puree, Hazelnut Brown Butter, Crispy Prosciutto*

#### **FRIED GREEN TOMATOES**

*Crab and Celery Root Salad, Arugula, Avocado Cream*

#### **TUNA TARTARE**

*Ginger Oil, Shallots, Capers,  
Sesame Seeds, Sliced Cucumbers*

#### **VALENTINE'S DAY SALAD**

*Local and Organic Greens, Fresh Berries, Red Onion,  
Strawberry Vinaigrette, Humboldt Fog Goat Cheese,*

### **ENTREE**

#### **GRILLED ELK CHOPS 88**

*Sweet Potato Gratin, Sauteed Asparagus,  
Sweet Onions, Corn, Espresso Bordelaise*

#### **ORGANIC CHICKEN 65**

*Morel Mushroom Sauce, Chive Ricotta Gnocchi,  
Sautéed Snow Peas and Corn*

#### **WILD MUSHROOM RAVIOLI 65**

*Sauteed Spinach, Pine Nus, Dried Cranberries,  
Crispy Shiitakes, Sage Brown Butter,  
Smoked Romano Cheese*

#### **PAN SEARED CHILEAN SEA BASS 85**

*Sauteed baby Bok Choy, Ginger & Lemon Risotto,  
Soy Brown Butter Sauce*

#### **CREEK STONE FARM FILET MIGNON 95**

*Garlic Whipped Potatoes, Roasted Trumpet Mushrooms,  
Brussels Sprouts, Red Wine Sauce*

#### **ROASTED RACK OF LAMB 85**

*Bacon Cheese Grits, Sauteed French Beans,  
Sweet Onions, Corn, Truffle Bordelaise*

**DESSERTS BY SOUTH STREET UNDER**