



The Foreplay



♥ **Seductors Oyster's on the Half Shell**

*Sexy 'deep' cup aphrodisiacs – complex flavors with good salinity, and a lively finish ~ with fresh lemon, cocktail sauce & *Pink* peppercorn mignonette*

♥ **Smokin' Hearts**

Smoked seafood sampler, with smoked Salmon, trout, & peppered mackerel, *hearts of palm*, & creamy dilled cucumber salad

♥ **Arancini *Mio Amore***

Mediterranean flavors kick up this savory risotto with sun dried tomato, basil, and melted leeks Rolled into flavorful balls, with fresh mozzarella in the center Panko dusted and pan browned. . served in a pool of tomato basil marinara

♥ **Baked Goat Cheese Heart *Red 'light' district'***

Individual puffed pastry heart filled with decadent French Boucheron goats cheese, Baked to a melted perfection and finished with a dollop of imported Greek sour cherry conserve

♥ **Luscious Crab Crêpes**

House made herb crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab tossed in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

♥ **Grilled Jumbo Shrimp**

Beautiful jumbo shrimp wrapped in lean low sodium apple wood smoked bacon Served with horseradish cream

♥ **Grilled Eggplant Isle d' Capri**

Eggplant, sliced & painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of marinara, mozzarella, roasted red bells pepper & finished pesto oil

♥ **Roasted Marrow *Boner***

Canoe cut 100% grass fed beef marrow bone~roasted with smoked Himalayan salt~ Served with a fresh pickled relish of radish, sweet red onion & savoy w/Grilled bruschetta

♥ **Sweet Meat Bite**

Appetizer portion of *our dreamy melt in your mouth braised boneless short ribs* Served with rosette of russet mash drizzled with roasting au jus



Inter~course ♥

Accompanied by homemade bread service

♥ **Jamaican Curried Crab Bisque**

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime Brings memories of those "*sweet~hot*" Caribbean Nights

♥ ***Sexy* Savory Pear Salad**

Organic Anjou Pear fanned with a smathering of beautiful Gorgonzola Bleu crumbles, over Artisan baby greens & romaine ~ tossed with our special Gorgonzola bleu cheese dressing, finished with pan roasted honey'd walnuts & blue cheese crumbles

♥ **Traditional Caesar Salad**

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

♥ **Simply *Sexy* Strawberry Salad**

Mixed greens tossed with a fresh strawberry vinaigrette-♥, strawberry & cucumber slices





Entree Course

served with chef's choice freshly steamed vegetable



♥ *Endearing Vegetarian Ravioli D'Amore*

Homemade vegetables ravioli stuffed with grill roasted vegetables & fresh ricotta
Floating in a light tomato butter sauce with fresh peas over grilled broccolini
& a *heart* of red bell pepper

♥ *Sexy Lobster & Shrimp*

Flame 'kissed' jumbo shrimp lounging in a pool of 'pink' vodka sauce with lobster meat, plum tomato
and fresh basil served with imported fettucine.

♥ *#1 AHI Tuna*

Beautiful tuna, painted with wasabi & black sesame ~ seared in an iron pan to 'rare'
Served with tamari soy, wasabi, & pickled ginger
Served with a side plate of spicy stir-fried Asian Vegetables.

♥ *Savory Sexy Chicken*

Organic French A-Line cut breast of chicken ~ stuffed under the skin with fresh Apricots & French
goat cheese ~ pan roasted – finished in the oven to *crispy skin*.
Served in a light lemon spiked pan au juice over fresh white corn polenta.

♥ *Roasted Duck & Mushroom Risotto*

Semi boneless 1/2 Duckling "Twice cooked" - Over creamy risotto of sauté of organic Porcini
mushrooms with melted leeks and fresh herbs ~ Agave crispy skin flash fired duck,
for a contrast in texture *to drive the palate wild!*

♥ *Gracie's Fusion Paella*

Jumbo Shrimp, clams, PEI mussels, & chicken, steamed in white wine over a mélange of long grain
rice enhance with pan browned *New Orleans Andouille sausage*, caramelized onion and red bell
peppers w/ imported Spanish saffron & sweet slow roasted garlic

♥ *Braised Lover Lamb "Shanks"*

Free range lamb shank braised and slow roasted in robust & rustic Tuscan style
With fresh herbs, and chianti ~ Served creamy russet mashed drizzled with savory roasting au jus



♥ *Filet Mignon* (8 oz)

Organic, Grass Fed & Cut to order - "*Just for you*" ♥ - *from the whole tenderloin*

"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 4.50 per ounce

Simply hardwood charcoal grilled to your preference

Served with Russet mashed **OR** grill roasted fingerling & *Sauce Béarnaise*

Filet au Poivre

*finished with a traditional
Cognac peppercorn cream*

+ \$ 4.50



Filet Oscar

Grilled to your request *resting on* grilled
asparagus & topped with sweet
Jumbo Lump Crab

+ \$ 12.00

\$ 95.00 prix fixe - **Four Courses**

"All you need is Love" . . . John Lennon . . . "Love is all you need"

gratuity for your service is added @ 20 %

Chef Owner - *Gracie Skiadas*

Chef - *Andy Madden*

Consuming raw or undercooked meat & seafood may increase the risk of food borne illness