



The Foreplay



♥ Seductors

beautiful freshly shucked oysters with baby leaf spinach, béarnaise house seasoned bread crumbs ~ *flame kissed* to a poach & topped with **smoked caviar**

♥ 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

♥ Sexy Geisha Quail Bites

Organically grown in Spain ~ Marinated in a savory Asian '*concoction*' ~ charcoal grilled - skewered and served pelted with slivered scallion

♥ **Baked Brie aux Framboise** *Red 'light' district'*
Ripe Raspberries & Creamy triple cream brie sealed in puffed pastry baked to golden brown perfection

♥ 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

♥ Lamb Epi-curious

Greek inspired recipe of charcoal grilled lamb chops served with a Greek salad And Tzatziki sauce – *a deconstructed souvlakia*

♥ Roasted Marrow Boner

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



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

♥ Vegan Gypsy Soup

Gypsy Mystery is so alluring . . . this very hearty soup is packed with spice and veggies And completely vegan

♥ Traditional Caesar Salad

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

♥ Sexy Anjou Pear 'en Bleu

Organic Anjou Pear fanned over Artisan baby greens, tossed with our special Gorgonzola bleu cheese dressing, with roasted honey'd walnuts & blue cheese crumbles

♥ Simply Sexy Strawberry Salad

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



1 rau

Entree Course

served with chef's choice freshly steamed vegetable

food borne illness



♥*Endearing* Vegetables D'Amore

A medley of beautiful varietal vegetables in their own style Roasted Cauliflower, baby carrots, grilled Broccoli & Cauliflower, steamed asparagus & sugar beets served over zucchini threads in a light butter sauce spiked with diced Campari tomato, white corn kernels, & slivered scallions

♥*Sexy* Jumbo Shrimp

Flame 'kissed' jumbo shrimp lounging in a pool of 'pink' vodka sauce with plum tomato and fresh basil served & Artichoke *hearts* over *beautiful* ♥*Lobster Ravioli*

♥*Hawaiian* Butter Fish

Wild caught Hawaiian Butter fish (Escalar) painted with a glaze of miso, tamari soy, & clementine infused olive oil ~ Charcoal grilled and served with pan roasted baby bok choy
Topped with a smattering of warm coulis of charcoal grilled vegetable mélange

♥*Savory* Chicken and Brie

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, local pears & fig jam ~ pan roasted – then finished in the oven to crisp the skin~Sauced with a very light lemon spiked pan au juice with a hint of champagne, & a savory mix of diced yams & wilted collard greens

♥*Roasted* Duck & Mushroom Risotto

Semi boneless 1/2 Duckling "Twice cooked"- Pulled meat of duck breast with sauté locally grown organic wild mushrooms with melted leeks and fresh herbs enhance this creamy risotto Served with a agave crispy skin flash fired duck leg, 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

♥*Wapiti* Elk Chop

Organic Wapiti elk chop, painted with a smoky black strap and citrus marinade charcoal grilled
Served with *homemade ravioli* filled with melted leeks, shallots, & artichoke hearts
In a pool of port wine & wild mushroom reduction

~ In the *tradition of Romance* ♥ We are proud to offer you this *decadent & succulent*

Cold Water Lobster Tail (10-12 oz.)

Canadian Cold Water Tail

Up Charge for these beauties add + \$ 40.

Choose - Steamed with drawn butter or Charcoal grilled

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

\$ 85.00 prix fixe - Four Courses

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



Chef Owner - *Gracie Skjadas* **Chef** - *Andy Madden*