



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

♥ Arancini Palermo *Mi Amor*

A sauté of caramelized sundried tomato, fresh basil, & melted leeks ~ stuffed with fresh mozzarella rolled into small rice balls ~ finished with panko and pan roasted – Served in a pool of tomato basil marinara

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

Individual puffed pastry heart filled with decadent French Chèvre, Baked to a melted perfection and finished with a dollop of imported Greek "wild" cherry conserve.

♥ *Sweet Baby* Quail

Stuffed under the skin with Parsley, roasted chestnuts, rehydrated Apricots Pan roasted and drizzled with Truffle vinaigrette ~served over polenta cake with Manchego

♥ Grilled Jumbo Shrimp

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

♥ Grilled Eggplant *on the sexy 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

♥ *Smokin'* Seafood Sampler

Thinly sliced Norwegian 'cold' method smoked salmon ~ smoked trout & smoked peppered mackerel served with cucumber salad & horseradish cream & charcoal grilled crostini



Inter~course ♥

Accompanied by homemade bread service.

♥ Harvest *'my honey'* Bisque

a silky mouth full of savory flavors

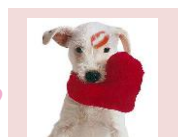
Butternut Squash and root vegetables blended with caramelized leeks & Vidalias fresh orange juice, Autumn spices - a hint of cream topped with cappuccino style froth of milk

♥ Caesar Salad

Crisp romaine -traditional recipe of that *Sexy guy Caesar Cardini* – Pecorino Romano and crispy crouton

♥ Simply Sexy Strawberry Salad

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



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



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 & roasted *red bell* pepper

♥ *Thai Vegan Vegetable with Rice Noodles*

A variety of fresh vegetable, carrots, broccoli, red bell pepper, baby bok choy, snow peas
stir fried in a Thai red curry ~ rice noodle tossed with a Thai Holy basil pesto, & finished with a spicy
light peanut sauce

ADD ~ Grilled Shrimp + \$ 12.

♥ *Sexy Shrimp & Lobster Ravioli*

Flame 'kissed' jumbo shrimp *lounging in a pool* of 'pink' vodka sauce made with plum tomato and
fresh basil served with *tender lobster ravioli*.

♥ *Wapiti Elk Oh So Osso Bucco*

Organic farm raised Elk ~ Slow Roasted with mire poix of vegetables, tomato, & fresh herbs
Served with a **Milanese saffron risotto**

♥ *Wild Norwegian Halibut*

Wild caught halibut, pan roasted with a crabmeat boursin cake *topper*
Served over wilted baby spinach in a pool of blood orange & saffron champagne cream.

♥ *Chicken "Breast" Devine*

Organic Chicken French cut. . stuffed under the skin with shaved Gruyere,
a sauté of fresh herbs, wild mushrooms & black truffle ~
~ slowly pan roasted in it's own jus with a hint of lemon & fresh basil
Served with ravioli dough folded over *wild mushrooms mélange*
infused with aged Provolone & Sottocenere - resting in a pool of *white corn puree*

♥ *Roasted Crispy "My Little" Duck-ie*

★ Semi boneless 1/2 Duckling "Twice cooked"- flashed under the flame with an agave glaze
Served with butter braised Escarole & sweet potato gnocchi stuffed with preserved apricots - in a
pool of fresh orange spiked champagne buerre blanc

♥ *Oh So Tomahawk Pork Chop*

14oz. pasture raised Tomahawk chop ~
Sous vide for tenderness, then painted with a red wine & blackstrap demi glaze
and charcoal grilled Served with Sage infused russet mashed & frittered onion rings



♥ *Filet Mignon* (7 oz) **add + \$ 10.00**

Organic, Grass Fed & **Cut to order - "Just for you"♥ - from the whole tenderloin**
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 5.50 per ounce

Simply hardwood charcoal grilled to your preference with Russet mashed & *Sauce Béarnaise*

Filet au Poivre + \$ 4.50

*finished with a traditional
Cognac peppercorn cream*

Filet Oscar + \$ 12.00

*resting on grilled asparagus &
topped with sweet
Jumbo Lump Crab*



\$ 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