



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

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

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

♥ **Tender** *Filet Carpaccio*

Paper thin sliced of filet mignon ~ truffle oil drizzled with shaved Pecorino Romano Caper berries and a bouquet of fresh greens tossed in a French vinaigrette

♥ **Voluptuous** *Grilled Jumbo Shrimp*

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

♥ **Sweetheart** *Artichoke Flower*

Tender Pan grilled Spanish artichoke ~ fanned out to form a lovely flower design lemon balm & Chevre vinaigrette drizzled ~ with rustic grilled roasted tomato bread - Catalan Style

♥ **The Boner** *Roasted Marrow*

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

♥ **Sexy** *Smokin' Salmon Plate*

Thinly sliced Norwegian 'cold' method smoked salmon ~ served with cucumber salad & horseradish cream

♥ **AHI** *Tuna Tartar* *my little 'tootsie'*

#1 Sushi quality tuna ~ prepared in traditional tartar style ~ stacked with ripe avocado 'mash' drizzled with Ponzu sauce served with crostini

♥ **Jamaican Curried Crab Bisque** ★

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you **fond memories of those "sweet-hot"** Caribbean nights



Inter~course ♥

Accompanied by homemade bread service.

♥ "Spicy" *"N'Orleans"* **Soup**

A sexy version of Gumbo

With the Spice of Andouille, this brothy soup is bound to heat things up for you
With added vegetables, shrimp, and a touch of hot sauce. . .

♥ **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 Grilled Eggplant Isle d' Capri

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive oil infused with fresh pesto served with Imported linguine tossed with Hearty tomato basil marinara.

Thai Voluptuous 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 + \$ 15. ♥

♥ Sexy Shrimp & Crab Tortellini

Jumbo Shrimp and Jumbo Lump Crab tossed with three cheese tortellini
In a silky *sexy* Vodka Rosé Sauce ~ Finished with shaved Pecorino Romano

♥ Berkshire Pork Shank "mon chou"

Braised and slow roasted to fall off the bone tenderness, with fresh herbs, roasted garlic red wine ~ served with russet mashed and savory roasting au jus baby carrots, haricot vert

♥ Wild Alaskan 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 the Breast" Devine

Organic Chicken French cut, stuffed under the skin with baby spinach & Gruyere,
Pan roasted then served with **Manicotti** (tender homemade dough)
Stuffed with fresh **ricotta** infused with melted leeks and fennel & aged Provolone
Drizzled with a pan jus reduction

♥ Roasted Crispy "My Little" Duck-ie

★ Semi boneless 1/2 Duckling "Twice cooked" - flashed under the flame with an agave glaze
Served with creamy Russet mashed & haricot vert ~ Drizzled with a Honey bell orange pan sauce

♥ Oh So "Wild" Filet of Wild Boar

Charcoal grilled tenderloin of Wild Boar ~ served with a sauté of wild mushroom in tarragon butter
drizzled with a blackberry Cabernet sauce ~ served with upcountry **Potato Pancake**



♥ 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 **\$ 7.25 per ounce**

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

Filet au Poivre + \$ 6.50

*finished with a traditional
Cognac peppercorn cream*

Filet Oscar + \$ 15.00

resting on grilled asparagus &
topped with sweet
Jumbo Lump Crab



\$ 115.00 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*