



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 Chèvre, 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

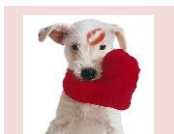
With the Spice of Andouille, this brothy soup is bound to heat things up for you With added vegetables, shrimp, and a touch of hot sauce. . .

♥ 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