



Hollywood Prime

Valentine's Day 2012

Amuse Bouche

First Course

Choice of:

Seafood Sampler

Stone crab, imperial crab and jumbo shrimp

or

Duck 3 Ways

Torchon, foie gras sauté, confit salad, apple tart and black pepper caramel

Second Course

Choice of:

Iceberg Wedge

or

Buffalo Mozzarella and Heirloom Tomatoes

Intermezzo

Entrée

Surf and Turf

*Six ounce Filet and South African Lobster Tail
Accompanied with White Cheddar Mashed Potatoes,
Roasted Mushrooms and Creamed Spinach*

or

18 oz Ribeye, 16 oz Sirloin, or Salmon

Dessert

Duet of Chocolate

Friandises

\$175 Per Person

I ncludes complimentary glass of champagne