

Valentines 2018



12 SW 1ST AVENUE, DOWNTOWN GAINESVILLE, (352) 378-3398

First Courses

Roasted mushroom paté with garlic crostini, sundried tomato chutney and pesto oil

Romaine salad with olives, roasted red peppers, chick peas and feta with white balsamic and tomato vinaigrette

- or -

Curried lobster bisque with tangerine oil and almonds

Smoked gouda and chive muffins with white bean and roasted garlic spread



Second Course

Peppercorn crusted center cut angus filet over gorgonzola mashed yukons with grilled shrimp, haricot verts and tomato - horseradish jus

Grilled jerk spiced duck breast over corn meal waffles with ginger - citrus slaw and west indian BBQ reduction

Herb roasted chilean sea bass over butternut squash polenta with organic pea shoots, pine nuts, goat cheese mousse and saffron vinaigrette

Imported pappardelle pasta with cauliflower, heirloom tomato, asparagus and capers sautéed in olive oil with organic herbs and finished with pecorino romano and pistachios



Third Course

White peach cheesecake with lemon sour cream and fresh blueberries

Dark chocolate, espresso and hazelnut torte with salted caramel

White chocolate and raspberry creme bruleé

Three courses, \$70 per adult

Does not include cocktails, beer, wine, bottled waters or specialty coffees

20% Gratuity added to all checks