

Reynolds Tavern

APPETIZER

Beef Carpaccio

Thinly sliced raw aged beef Carpaccio topped with baby arugula and shaved provolone

Portobello Mushroom Gratin

Grilled portobello mushroom topped with Gorgonzola and toasted pine nuts and finished with balsamic reduction

Oysters Vol au Vent

Puff pastry filled with sautéed Oysters and lump crab meat in a light curry cream sauce

SOUP

Lobster Bisque

SALAD

Fennel and Arugula Salad

Garden Rocket lettuce tossed with citrus vinaigrette, and topped with orange segments, spicy pecans and crumbled goat cheese

MAIN COURSE

Stuffed Day Boat Dry Scallops

Pan seared scallops stuffed with sautéed spinach and lobster meat, wrapped with smoked pancetta served with tomato risotto and ginger lime beurre blanc

Venetian Veal Scaloppine

Veal scaloppine sautéed with wild mushrooms, prosciutto and asparagus in Madeira

Filet with Blue Saga Sauce

8 ounce filet grilled and topped with blue saga cheese sauce and frizzled onions; served with potato au gratin

DESSERT SELECTIONS

Citrus Panna Cotta

Passion Trio

Valentine's Menu

Tuesday, February 14, 2012

\$60.00 per person