

Café Amalfi

Valentines Day Sweetheart Dinner for Two

Amuse Bouche Course

Cornet of Provencal Vegetable
Honey Lemon Vinaigrette

First Course

Sweet Pea Risotto, Carolina Shrimp
Chive Cream Emulsion

Salad Course

Lobster Salad Napoleon
Mango Vinaigrette

Intermezzo Course

Champagne Granite

Entrée Course

Choice of:

Pan Seared Diver Scallops in Heart Shell
Pearl Vegetables, Pernod Spinach, American Sauce

Beef Palette Tasting
Medallion of Beef Tenderloin, Cream of Leek
Hoisin Marinated Baby Back Ribs, Pineapple Salsa
Oxtail Parmentier du Perigord

Grand Finale

Chocolate and Cherry Cappuccino Mousse Cup

\$99.00 Per Couple