



HAPPY VALENTINE'S DAY

In celebration of Valentine's Day from February 10 - 14, we are offering a special 3 course prix fixe dinner with a selection of featured menu items with ingredients historically believed to put you 'in the mood'.

FIRST COURSE

Choice of:

Oysters on the Half shell

Calabria chili mignonette

Warm Crab & Artichoke

On crostini

Honey Lavender Salad

Strawberries, almonds & gorgonzola on arugula
with honey lavender vinaigrette

SECOND COURSE

Choice of:

Filet of Beef

Creamy polenta, asparagus & port wine, chocolate & chili demi glace

Sea Bass

Espresso crusted sea bass on honey-almond risotto & lemon butter

Shrimp Ziti

Sautéed shrimp, roasted grapes, garlic, red chilies,
green onions, smoked ham broth & ziti

THIRD COURSE

Choice of:

Chocolate Covered Red Velvet Cake

Honey & Prosecco Sabayon

Fresh fruit & pecan tuille

Chocolate Gelato

55

Tax and gratuity not included. No substitutions please.
360 St. Peter Street Saint Paul, Minnesota 55102

APHRODISIAC

Definition:

- 1: Name: From the Greek goddess of sexuality and love, Aphrodite
- 2: Substance (as food or drug) that increases sexual desire
- 3: Something that arouses or excites

FEATURED APHRODISIAC FOODS

Menu ingredients featured on our Valentine's Day Aphrodisiac Menu
with a reputation to induce aphrodisia

Oysters

Artichoke

Asparagus

Chilies

Grapes

Honey

Lavender

Almonds

Pecans

Chocolate

Coffee

Strawberries

FEATURED APHRODISIAC COCKTAILS

Libations with a reputation to induce aphrodisia

Ultimate Chocolate Martini

Absolut Vanilla vodka, Godiva Chocolate Liqueur,
Bailey's Irish Cream & chocolate sauce 9

Gatsby's Daisy

Absolut Wild Tea vodka, lavender simple syrup, cranberry juice, tarragon,
cranberries and lime 9