

# **Tomboni's Bistro** *Valentine's Menu*

*Wednesday, February 14, 2018*

**\$60.00 pp ++**

## *Choice of Appetizer*

*Lobster and Shrimp Cake with tomato buerre blanc*

*Crispy Goat Chevre medallions with figs and honey*

*House made Gnocchi studded with uncured bacon, blue cheese and sage cream*

## *Choice of Salad*

*Tropical Caesar with lightly sweetened crispy plantains, spicy Caesar dressing, and raspberries*

*Fresh romaine with cranberries, roasted pecans and goat cheese, balsamic vinaigrette*

## *Choice of Entree*

*Grilled Black Angus Beef Filet with choice of foie gras butter or béarnaise sauce and lump crabmeat; roasted celeriac root, red skin potatoes and mushrooms, fresh asparagus*

*Seared Diver Scallops with lemon basil pesto, herbed cous cous with pine nuts and prosciutto wrapped asparagus*

*Bronzini with preserved tomatoes, lemon, basil and capers: roasted celeriac root, red skin potatoes and mushrooms, asparagus*

*Pistachio encrusted Rack of Lamb with Lavender Honey, herbed cous cous with roasted pine nuts, prosciutto wrapped asparagus*

*Portobello Florentine with Cauliflower Puree and seasoned crispy organic Tofu, herbed cous cous with pine nuts and fresh asparagus ~ vegan*

## *Choice of Dessert*

*Fuente ~ crisp phyllo squares layered with custard, raspberries and caramel sauce*

*Strawberry Heart Cake with Strawberry Glaze*

*French Silk Chocolate "Martini" with Pecan Shortbread and Chocolate Curls (non alcoholic)*

