

Top of the Point

Valentine's Day Menu
Tuesday, February 14, 2012

FIRST COURSE

Jumbo Florida Stone Crab Claws

Heart of Palm and Mango Slaw, Classic Mustard Dipping Sauce
Supplemental Charge \$19 each

Lobster and Sweet Corn Beignets

Citrus and Fennel Salad, Smoked Tomato Rémoulade

Winter Green Salad with Tangerine

Medjool Dates, Aged Gouda, Roasted Marcona Almonds,
Pomegranate Vinaigrette

Hearts of Romaine Caesar Salad

Oven Cured Tomato, Marinated White Anchovies,
Reggiano Garlic Croutons

Porcini and Chanterelle Mushroom Strudel

Braised Berkshire Pork Belly, Petite Herb Salad, Armagnac Beurre Fondue

ENTRÉES

Prime Filet Mignon

Oven Roasted Tomatoes, French Beans, Truffled Mashed Potatoes, Port Wine Reduction

Lobster and Strozzapretti "Mac and Cheese"

Chanterelle Mushrooms, Heirloom Tomato, Fontina and Manchego Cheeses

Grilled Colorado Rack of Lamb

Za'atar Spiced with Minted Pistachio Couscous, Wilted Purslane, Apricot Lamb Jus

Pan Seared Snapper with Crispy Rock Shrimp

Smoked Cheddar Grits, Wilted Spinach, Creole Meunière Sauce

Crispy Roasted Ashley Farms Chicken

Leg Confit, Jalapeño Creamed Corn, Buttered Farro, Honey-Thyme Jus

CHEESE COURSE

Brillat-Savarin with Apricot Jam

Compo de Mantalban with Herbed Tomato Compote

Maytag Blue Cheese with Chestnut Honey

SWEET ENDINGS

Chocolate Dipped Stem Strawberry

Coeur a la Crème

"Heart of Cream", Eggless Custard with Raspberry and Grand Marnier Sauce

Passion Fruit Crème Brûlée

Tahitian Vanilla-Macadamia Shortbread Cookies

Valhrona Chocolate Croissant Bread Pudding

Caramel Gelato, White Chocolate Crème Anglaise

\$75.00 per person

All menu prices subject to 20% service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.