

# Top of the Point

## Valentine's Day Sunset Menu Tuesday, February 14, 2012

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### 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 Rémoûlade

#### **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

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### 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

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### 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

*\$50.00 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.*