

Academe **Valentine Specials 2010**

Three courses for \$33 or a la carte prices listed below

Appetizers \$8

Alscian Tart

Black mission figs, grilled cipollini onions, mornay sauce arranged over savory chocolate puff pastry crust

Roasted Red Pepper Bisque

Charred peppers pureed smooth accented with sambuca cream

Honey Buns

Steamed homemade bun filled with braised beef brisket, pickled onions, jicama, and carrots

Shrimp & Sesame Squash Noodles

Pan seared black tiger shrimp kissed with ginger vinegar over zucchini and yellow squash "pasta" with black and white sesame lime chip

Intermezzo

(our Valentines gift to you)

Champagne and Ice

Entrée Specials \$24

Roast Chicken Breast

Perfectly cooked chicken with apple pan jus, brussel sprouts, apples and bacon accompanied by smoked sweet potato soufflé

Olive Oil Poached Halibut

Mediterranean influenced white beans, tomatoes, eggplant, haricot verts and basil

Grilled Surf & Turf

Lobster corn croquette and grilled coulotte steak, sautéed baby spinach, mashed potatoes, red onion chutney and grape must drizzle

Pork Saltimbocca

Ground pork breaded and fried, over potato gnocchi, smoked mozzarella and fire roasted chunky tomato sauce

Beet Fettuccini and Seafood

Brian's homemade pasta accompanied by Nantucket bay scallops, PEI mussels and black tiger shrimp finished with a chestnut alfredo

Pan Seared Filet Mignon

(\$5.00 supplemental)

Eight-ounce filet, creamed leek bread pudding, steamed asparagus and bordelaise sauce

Couples Dessert Trio \$11

Couer a la Crème

French style free form cheesecake garnished with huckleberry coulis

Perfect Chocolate Chiffon Cake

Sexy ganache glaze with fresh raspberries

Blood Orange Cream Soda

Orange infused cream topped with in-house made vanilla soda