



COSTA GRILL VALENTINE'S DAY MENU

FIRST COURSE

ROASTED JERUSALEM ARTICHOKE TOPPED WITH
LUMP CRAB MEAT AND CAPERS SERVED WITH ORGANIC MICRO GREENS
AND DRIZZLED WITH A BLOOD ORANGE REDUCTION

SECOND COURSE

OVEN BAKED LEMON SOLE BRAISED IN ROSE WINE
OVER SWISS CHARD AND TOPPED WITH GRILLED LEEKS

THIRD COURSE

DIJON BRAISED PORTERHOUSE LAMB CHOP
WITH A POMEGRANATE REDUCTION, SERVED WITH OVEN BAKED IDAHO
STUFFED POTATO AND GRILLED ASPARAGUS TIPS

FOURTH COURSE

CHOCOLATE PASSION
A HEART SHAPED LUSCIOUS, MELT IN YOUR MOUTH CHOCOLATE MOUSSE CAKE
FINISHED WITH FRESH RASPBERRY PUREE
AMERICAN COFFEE SERVICE PRICE

USD125.00 PER PERSON
SALES TAX AND GRATUITY NOT INCLUDED