

The Tin Angel

Valentine's 2012

Start with a toast!
For the Love of Pomegranate 8
Champagne Cocktail 7
Sofia Blanc de Blanc 8
De Bertoli Brut 6
Gloria Ferrer • Va De Vi BTL. 40

APPETIZERS

- Roasted Tomato Bisque ➤ with grilled cheese croutons 4.50
- Zola's famous "French Laundry Salad" ➤ arugula, radicchio, apples, fennel, hazelnuts, bleu cheese and Champagne vinaigrette 7.75
- Smoked Mozzarella ➤ Baked in phyllo, served with warm figs and honey 6.50
- Oysters Imperial ➤ Baked on the half shell with crab stuffing 6.00
- Rock Shrimp Cakes ➤ with tomato horseradish chutney 7.00
- Our Own Antipasto Platter ➤ House-made duck breast prosciutto & summer sausage with roasted peppers, kalamata olives, Kenny's sundried tomato Cheddar and sliced baguette 9.00
- Fried Green Tomatoes ➤ with Cajun crawfish rémoulade 7.00

ENTREES

Lobster & Shrimp Risotto

Sautéed with yellow and red tomatoes on lemon thyme risotto & fresh spinach chiffonade 21.00

Shoestring Potato Crusted Flounder

With mustard beurre blanc; tomato stuffed tomato and sautéed greens 18.00

Cedar Plank Salmon

With red currant glaze, sweet potato hash and arugula 19.00

Seared Beef Tenderloin

Filet Mignon with port demi-glace accented with bleu cheese. Served with a sauté of asparagus, shiitake mushrooms and new potatoes 24.00

Classic Prime Rib, Au Jus

Twice baked stuffed Yukon Gold potatoes with sweet & sour carrots 23.00

Pan Roasted Pork Chop

With brandied baked applesauce, buttered sage gnocchi & garlic chard with almonds 19.00

Pollo Isabel

Chicken breast, butter basted from the inside, wrapped in prosciutto and baked in crumbs. With rosemary new potatoes and Brussels sprouts 18.00

Goat Cheese & Duxelle stuffed Portobello Mushroom

On polenta and smoked tomato sauce with kale walnut salad, vincotto drizzle 16.00

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE