

LOVE IS ALL YOU NEED

FEBRUARY 14, 15 & 16 IN THE TERRACE ROOM
PLEASE CALL FOR RESERVATIONS, 412-553-5235 OR OPENTABLE.COM

AMUSE BOUCHE

CHEVRE PUFF

Tomato Concasse | Candied Lemon

STARTERS (CHOICE OF)

BAKED RICOTTA

EV00 | Crostini | Roasted Tomatoes

SEARED SCALLOPS

Cauliflower Risotto | Herb Gremolata | Aioli

CREAM OF BLUE CRAB SOUP

Fine Herbs | Crème | Cream Sherry

POACHED SHRIMP

Chile Sauce | Lemon | Greens

INTERMEZZO

WILDBERRY GELATO

ENTREES (CHOICE OF)

TERRACE ROOM BEEF WELLINGTON

Beef Tenderloin | Duxelles | Duck Liver | Flaky Pastry | Bordelaise Sauce

CEDAR ROASTED SALMON

Romesco Cauliflower | Fingerling Potatoes | Asparagus | Lemon Caper Sauce

STUFFED AMISH CHICKEN

Wild Mushroom Basmati Rice | Brioche | Herbs | Veloute

CRABMEAT STUFFED SHRIMP

Shitake | Asparagus | Champagne Sauce

DESSERTS FOR TWO

KEY LIME

CHOCOLATE PATE

CHOCOLATE COVERED STRAWBERRIES

SERVED WITH COMPLIMENTARY CHAMPAGNE. \$69 PER PERSON (PLUS TAX & GRATUITY).