

CAFÉ SYLVIA

Valentine's Day Dinner

First Course

Oysters on the Half Shell

Freshly Shucked, Mignonette, Lemon.

OR

Arugula & Goat Cheese Salad

Candied Pecans, Dried Cranberries, Raspberry Vinaigrette.

Second Course

Pan-Seared New York Strip

Demiglace, Roasted Heirloom Carrots, Herbed
Fingerling Potatoes.

\$65.00

OR

Salmon

Beurre Blanc, Potato Puree, Wilted Swiss Chard.

\$55.00

Third Course

Flourless Chocolate Tort

OR

Raspberry White Chocolate Mousse