

St. Valentine's Day

at Finch's Brasserie
February 13 & 14, 2010

~ To Start ~

Creamy Parsnip Soup 6

Calamari, Banana Peppers, Kalamata Olives, Roasted Garlic Aioli 7

Pan Seared Sea Scallop, Fennel Slaw 9

Arugula Salad, Prosciutto, Fig Vinaigrette, Capriole Goat Cheese Croquette 9

Caesar, Romaine, White Anchovy, Parmesan, Focaccia Croutons 6

~ Entrees ~

Wood Roasted Flounder, Roasted Fingerling Potatoes, Wilted Spinach,

Tomato-Herb Fish Fume, Lemon Herb Butter 28

Grilled New York Strip Steak, Buttermilk Mashed Potatoes, Crispy Shallots,

Red Wine Demi Glace 30

Wood Roasted Statler Chicken Breast, Potato & Cauliflower Gratin, Broccolini, Truffle Butter 24

Pan Seared Scallops, Mushroom Ravioli, Leek, Mushrooms, Spinach, Parsnip Cream Sauce, Shaved Truffle 24

Wood Roasted Vegetable Turnover, Winter Vegetables, Filo, Roasted Garlic Cream Sauce 18

~ To Finish ~

Vanilla Bean Crème Brulee, 6.5

Cardamom Rice Pudding, Hazelnut & Orange Macaroon 6.5

Profiteroles, Vanilla Bean Ice Cream, Warm Dark Chocolate Sauce 6.5

Chocolate Espresso Pots de Crème, Whipped Cream, Hazelnut Biscotti 5.5

Chocolate Tiramisu 7

*****Ask about our **Prix Fixe Menu** option which includes wine pairing,
a box of Blu Boy truffles & bubbles!*****