

Happy Valentine's Day 2015



Bubbles

<i>Pinot Noir</i>	NV	<i>L. Mawby 375ml</i>	28	<i>"Blanc de Noir" Leelanau, Michigan</i>
<i>Chardonnay/Syrah</i>	NV	<i>Treveri</i>	32	<i>"Brut Rose" Columbia Valley</i>
<i>Sparkling Grolleau</i>	NV	<i>Pascal Pibaleau</i>	34	<i>"La Perlette" Loire, France</i>
<i>Pinot Noir/Chardonnay</i>	2008	<i>Schramsberg</i>	65	<i>"Blanc de Noir" California</i>
<i>Chard/PN/PM</i>	NV	<i>Taittinger</i>	50	<i>"Nocturne Sec". Champagne</i>
<i>Pinot Noir</i>	NV	<i>Nathalie Falmet</i>	95	<i>"Brut Nature" Cote du Bar, Champagne</i>
<i>Pinot Noir</i>	NV	<i>Marie Courtin</i>	84	<i>"Resonance" Ex. Brut Cotes des Bar, Champagne</i>

Appetizers

***Truffle Triple**

Tuna sushi, yellowtail sushi and salmon sushi – one piece each, drizzled with white truffle oil and finished with savory black truffle prosciutto.

Spicy Alligator Yakitori

Two grilled Floridian alligator skewers with Asian spiced barbeque sauce.

***Mediterranean Tuna Appetizer**

Ahi tuna, with our Japanese 7 spice rub. Finished with olive tapenade and sweet soy.

***Conch Ceviche**

Fresh conch, avocado, red onion, cilantro, jalapeno and ceviche sauce served with crispy wonton crackers.

Mains

***Jumping Alligator Roll**

Tempura fried wild alligator, with spicy kani and crunch inside.

***Sweetheart Roll**

Yellowtail, scallion, and jalapeno inside. Topped with spicy lump crabmeat and avocado.

Served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs increases the risk of food-borne illnesses