

table 31

restaurant + plaza cafe

VALENTINES DAY MENU 2012

\$65 per person pre fixe – \$30 wine parings available

Offered - Saturday February 11th and Tuesday February 14th

AMMUSE

(for the table)

HUMMUS

grilled flat bread, olives and sopressata

APPETIZER

(Choice of one)

SUSHI GRADE TUNA CARPACCIO,
peekytoe crab salad, white balsamic, basil oil

SHELLFISH RISOTTO

asparagus, lobster butter sauce

HOUSE MADE MUSHROOM AND SPINACH TORTELLINI'S

parmesan sauce

FRISSEE AND ARUGULA SALAD

confit cherry tomatoes, black truffle vinaigrette

FISH COURSE

(Choice of one)

POTATO CRUSTED HALIBUT

braised red onions, swiss chard, red wine lobster sauce

BRONZINO ALLA PLANCHA

white beans and calamari, fra diavolo sauce

MEAT COURSE

(Choice of one)

GRILLED VEAL TENDERLOIN

*prosciutto and mascarpone enriched orzo pasta,
hen of the wood mushrooms, Madeira sauce*

BRAISED BEEF SHORT RIBS

fingerling potatoes, pearl onions and baby carrots, merlot sauce

ROASTED YOUNG CHICKEN

lentils and asparagus, rosemary sauce

DESSERTS

(Choice of one)

ASSORTED HOME MADE COOKIE PLATE
AND CHOCOLATE TRUFFLES

HOUSE MADE ICE CREAMS AND SORBETS

PISTACHIO CRÈME BRULEE

Regular a la carte menu on Saturday and only the pre fix on Tuesday

Executive Chef/Proprietor: Chris Scarduzio · Chef di Cuisine: Greg Smith · Please visit us at Table-31.com or on Facebook and Twitter