

Third & Olive

Valentine`s Weekend Celebration

Saturday and Sunday 5 pm, February 13 and 14th, 2010

Complimentary Glass of Champagne

Four Course Menu

First Course

Lobster bisque with corn & shrimp fritter

Second Course

Dungeness crab in crispy filo, fennel, orange vinaigrette
Beet tartar with capers, shallots, herbed goat cheese, crouton
Rock shrimp cake with classic brandade and parsley sauce
Simple baby mix greens with haricot vert, shallots, balsamic

Main Course

Oven roasted bass with sweet peppers, clams, ham, olives and basil
Lamb chops with vegetable tian, shallots, rosemary, lamb jus
Grilled jumbo prawns, butternut squash puree, apple wood smoked bacon
Grilled fillet mignon with fingerling potato, mushrooms, red wine jus
Wild mushroom risotto, asparagus, aged parmesan, balsamic sauce

Dessert

Vanilla Panna Cotta with berry compote

\$ 56.00 per person food only

For Reservation Please call 818-846-3900