



LASTALLA - VALENTINE'S DAY 2010

APPETIZERS:

<i>Kummamoto oysters on the half shell served with a soy citrus and ginger mignonette</i>	<i>\$16.00</i>
<i>Raw Bar Sampler for Two - 3 oysters on the half shell, 3 middle neck clams on the half shell, jumbo lump crabmeat and 3 citrus poached shrimp cocktail</i>	<i>\$35.00</i>
<i>Pork and Figs - pan seared medallions of pork tenderloin and mission figs served in a sweet marsala wine sauce</i>	<i>\$11.00</i>
<i>Surf and Turf Appetizer - grilled lollipop lamb chops enhanced by a fresh herb and cabernet demi-glace accompanied by pan seared sea scallops drizzled with srirache and lime aoli garnished with chef's condiments</i>	<i>\$18.00</i>

SALADS:

<i>Grilled ceasar salad - grilled crisp romaine heart wrapped in parma prosciutto topped with a creamy ceasar dressing served with fresh tomato, fresh mozzarella, artichoke hearts, kalamatta olives and grilled portabella mushrooms</i>	<i>\$14.00</i>
<i>Baby Field Greens - crisp baby field greens tossed in an aged balsamic vinagrette topped with toasted pistachio nuts, sliced mango, fresh berries, and maytag blue cheese</i>	<i>\$11.00</i>

PASTAS:

<i>Lobster Ravioli - tender heart-shaped ravioli stuffed with lobster meat, tossed in a roasted pepper cream sauce with baby shrimp, artichoke hearts, and fresh grape tomatoes</i>	<i>\$25.00</i>
<i>Linguine Positano - sauteed grape tomatoes, shaved garlic, lump crabmeat in a white wine butter sauce</i>	<i>\$22.00</i>
<i>Sacchetti al tortufo - pasta purses stuffed with black truffle, tossed in a toasted almond sage butter sauce</i>	<i>\$22.00</i>

ENTREES:

<i>Grilled 16oz veal chop topped with a cabernet poached pear and maytag blue cheese, finished with a fresh herb and pinot noir demi-glace accompanied by scalloped potatoes and grilled asparagus</i>	<i>\$39.00</i>
<i>Surf and Turf - grilled 8oz filet mignon enhanced by a cabernet and fresh thyme demi-glace paired with a grilled 6oz lobster tail drizzled with a srirache and lime aoli accompanied by garlic whipped potatoes and grilled asparagus</i>	<i>\$49.00</i>
<i>Sesame crusted rare tuna drizzled with a harrissa and citrus aoli accompanied by baby vegetables and chive whipped potatoes</i>	<i>\$31.00</i>
<i>Citrus and fresh herb marinated chicken breast finished with fresh rosemary demi-glace, accompanied by goat cheese whipped potatoes and baby vegetables</i>	<i>\$25.00</i>
<i>Surf and Turf for Two - grilled 48oz porterhouse steak accompanied by old bay and garlic crusted dungeness crabs and grilled asparagus and fresh cut fries</i>	<i>\$95.00</i>