

*Zoës*  
*Happy Valentines*  
*February 14<sup>th</sup>, 2010*

*Appetizers*

*St. Marcellin Cheese 13.00*  
*Baked with Choke Cherry & Pecans, Bread Chips*

*Chilled Maya Shrimp Cocktail 16.00*  
*Horseradish Ketchup, Sauce Gribiche*

*Oysters*

*Half Dozen, Blue Points or Lynnhaven*  
*Champagne Sabayon 13.00*

*Half Shell, Lime Mignonette, Shaved Tabasco 12.00*

*Seared U-10 Scallops 12.00*  
*Truffled Risotto, Red Wine Reduction, Mimolette Cheese*

*Entrees*

*New Zealand Langoustines 29.00*  
*Scampi Ravioli, Arugula Salad*

*Pan Seared Dover Sole 23.00/33.00*  
*American Sturgeon Caviar Beurre Blanc, Lovers Hearts*

*10-12 oz Cold Water Lobster Tail 37.00*  
*Drawn Butter, Loaded Twice Baked Potato, Hazlenut Green Beans*

*Crab Crusted Rockfish 28.00*  
*Grilled Asparagus, Sauce Choron*

*10 oz Dry Aged Certified Angus Beef New York Strip 42.00*  
*Loaded Twice Baked Potato, Wild Mushrooms & Onions*

*20oz Certified Angus Beef Filet Mignon for Two 92.00*  
*Iceberg Salads, Lovers Hearts, Grilled Asparagus, House Sauce*