

# MISTER COLLINS

VALENTINE'S DAY MENU  
TUESDAY, FEBRUARY 14, 2012

## IN THE BEGINNING

TO BE SHARED

### **HIS & HER CHILLED SEAFOOD PLATTER**

Florida Stone Crab, Jumbo Shrimp, Royal Miyagi Oysters  
w/ Mustard, Cilantro Mignonette and Orange Vodka Cocktail Sauces

## IN THE MIDDLE

CHOICE OF

### **TRUFFLED CAULIFLOWER SOUP**

OR

### **ROASTED BEET AND GOAT CHEESE SALAD**

Toasted Macadamia Nuts and Arugula

## AT THE END:

TO BE SHARED

### **CHATEAUBRIAND FOR 2**

Filet Mignon w/ Pearl Onion Jus

### **ROASTED HEN OF THE WOODS MUSHROOMS**

### **ROSEMARY WHIPPED POTATOES**

## DESSERT

### **MILK CHOCOLATE FONDUE**

w/ Assortment of Petit Fours

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness, especially if you have certain medical conditions

\$125 Per couple  
\$200 per couple + bottle of Champagne