



VALENTINE'S DAY MENU - TUESDAY FEBRUARY 14, 2012 - SERVED FROM 5.00 - 9.00 PM

AMUSE

choice of a fresh Blue Point oyster with Pico de Gallo sauce shooter "**Eros**"
or a puff pastry cup with a wild & domestic mushrooms ragout (vegetarian)

STARTERS

choice of

Maine Crab Cake

with a louis dipping sauce & mixed baby greens

Angus Beef Carpaccio

Parmesan, black pepper, capers, lemon, white truffle oil

Sea Scallops

on red & golden beets, with d'Anjou pear & cranberry, sage Hollandaise

Potato & Sage Gnocchi

(vegetarian) shiitake & chanterelle mushrooms, butternut squash & cavolo nero

Hudson Valley Foie Gras Mousse

bing cherries, black pepper brioche pain perdu & Bourbon barrel aged maple syrup

SECOND COURSE

choice of

Lobster Bisque

with toasted truffle brioche croutons

Warm Vermont Goat cheese on arugula with roasted beets, toasted almonds & Champagne vinaigrette

Caesar Salad with Parmesan & bocherones (Spanish white anchovies - upon request)

ENTREES

Truffled Risotto With Poached Maine Lobster, Sauteed Scallops & Shrimp "Aphrodite"

grilled asparagus, petit tomatoes 75

Pan Sauteed Swordfish "Cupid"

Hollandaise sauce, basil pesto sauce, ratatouille & sweet potato raviolis 75

Pan Sauteed Boneless Chicken Breast "Love Bird"

sweet potato timbale, grilled winter vegetables, grilled pear & a lemon, capers, Brandy- butter sauce 59

Grilled Lamb Tenderloin "Casanova"

grilled asparagus, baby carrots, au gratin potatoes, caramelized shallots- rosemary- red wine sauce 69

Surf & Turf "Romeo & Juliette"

petit fillet of beef, sea scallops, jumbo shrimp, on a portabella cap with garlicky spinach
& a white wine butter sauce 75

10 oz. Grilled Beef Tenderloin "Love me tender"

au gratin potatoes, grilled asparagus, tomatoes, Béarnaise sauce & a mushroom- red wine sauce 75

DESSERT FINALE

lemon mousse w/fresh berries / chocolate decadence w/white chocolate sauce /
Moroccan pumpkin tea loaf with caramel drizzle / Chocolate heart with vanilla ice cream
warm apple & cranberry cobbler

Prices are for a 4 course dinner (starter, second course, entree & dessert) plus the amuse and do not include tax, gratuity or beverages. Vegetarian entree available upon request. Please inform your wait person of dietary needs or allergies you may have * Happy Valentine's Day!

DALYA'S RESTAURANT * 20 NORTH ROAD * BEDFORD MA * 781-275-0700