

RESTAURANT UUBU 6 PRESENTS OUR VALENTINE'S WEEK MENU TUESDAY 10TH FEBRUARY TO SATURDAY 14TH FEBRUARY

FIRST COURSE

SHRIMP MARTINI COCKTAIL FOR TWO - BLACK TIGER SHRIMP WITH LEMON AND ZESTY CHILI - COCKTAIL SAUCE

SECOND COURSE

Salad -Hearts of Romaine with Sun Dried Tomato Basil Vinaigrette Feta Cheese, and Kalamata Olives

MAIN COURSE

BEEF TENDERLOIN - FILET MIDWEST BEEF FILET AND CRAB CAKE WITH RED WINE DEMI-GLACE SERVED WITH LOADED BAKED POTATO (SOUR CREAM, BACON, CHEESE, & CHIVES) AND ASPARAGUS

DESSERTS

MEYER LEMON CHEESECAKE WITH RASPBERRY SAUCE CHEF MICHAEL'S FAMOUS CHEESECAKE

Includes Glass of French – Passion Champagne Cocktail for each person and Coffee or Tea

SPECIAL WINE SELECTIONS - THREE (3) WINES

SECOND COURSE...

2006 . Davis Bynum . Chardonnay . Russian River Valley . California \$7

MAIN COURSE.....

2002 . Château Duplessy . Premières Cotes du Bordeaux . Cabernet Sauvignon . Bordeaux France \$7

DESSERT COURSE....

2002 . Lolonis Late Harvest "Antigone" Dessert Wine . Redwood Valley . California \$7

\$65 FOR 2 PERSONS, PLUS TAX AND GRATUITY PLATE SHARING CHARGE........\$10

NO SUBSTITUTIONS. NO SPECIAL COUPONS, NO MEDIAN GIFT CERTIFICATES, OR DISCOUNTS APPLY TO THIS SPECIAL PRICED MENU

MENU SUBJECT TO CHANGE UPON THE WHIM OF THE CHEF