

"Valentine's Dinner Menu"

Tuesday, February 14th, 2012



Choice of Appetizer:

Scallops with Caramel-Orange Sauce

Or

Classic Jumbo Shrimp Cocktail

Or

Cumin-Scented Beef Skewers

Roasted Red Pepper Walnut Spread

Or

Terrine of Foie Gras with Toasted Brioche, Dried Cherry Confit



Choice of Soup or Salad:

Chestnut Fennel Soup

Or

Salad of Spicy Greens with Manchego, Pears, Pepitas
(Arugula, Watercress, Frisée & Baby Greens)



Choice of Main Course:

Filet Mignon with Morels & Tarragon-Marsala Sauce

Yukon Gold Mashed Potatoes, Sautéed Fresh Vegetables

Or

Sausage Stuffed Cornish Game Hen

Herbed Wild Rice Pilaf & Roasted Asparagus

Or

Braised Lamb Shank with Tomato, Lemon, Kalamata Olives

Garlic Whipped Potatoes

Or

Sole Meunière with Shrimp

(Classic French Sauce of Brown Butter & Lemon)

Roasted Asparagus & Steamed Rice



Choice of Dessert:

Fresh Berry Tartelette

Crème Brûlée or Flourless Chocolate Truffle Cake

Coffee or Tea

Prix Fixe Menu \$55.00/pp

(Does not include Tax or Gratuity)