

Valentine's Day 2012



Four Course Menu ~ \$39.00 per guest

1ST Course

ROASTED RED PEPPER BISQUE

cilantro lime crème fraiche

2ND Course

MIXED BABY LETTUCES

baby lettuces, tomato, cucumber, carrot, roasted shallot vinaigrette

Main Course

CRISPY SALMON

pan roasted coho salmon,
chive potato puree, baby bok choy, lemon butter

BRAISED LAMB SHANK

Viking farms lamb shank, olive whipped potatoes, roasted garlic gremolata

SEAFOOD RISOTTO

arborio rice, lobster stock, bay scallops, mussels, shrimp, mascarpone cheese, lemon

Dessert

WILD BLUEBERRY AND WHITE CHOCOLATE CHEESECAKE

with wild berry coulis, white chocolate shavings

CHOCOLATE CHIP BREAD PUDDING

vanilla ice cream, bourbon caramel

Dear Patrons: Please note , this menu is subject to change without notice due to market availability

Valentine's Day 2012



Five Course Menu ~ \$59.00 per guest

1ST Course

OYSTER CHOWDER
Pernod crème fraiche

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2<sup>ND</sup> Course

GRILLED ASPARAGUS SALAD  
grilled asparagus, arugula, Capriole goat cheese,  
champagne and blood orange vinaigrette,

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Main Course

STEAK AND LOBSTER

pan roasted 6oz. dry aged New York strip, ½ butter poached lobster, spaghetti vegetables

FILET MIGNON

8 oz filet mignon, cauliflower-parsnip puree, sautéed greens, cabernet demi glace

SEARED AHI

soy marinated, sesame crust, seared rare with sushi rice, ginger caviar butter

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Pre Dessert

CHAMPAGNE AND STRAWBERRIES

A glass of sparkling wine, premium strawberries, warm chocolate, sour cream and brown sugar for dipping

Dessert

DARK CHOCOLATE CRÈME BRÛLE

Premium dark chocolate custard, a hint of cayenne chili

APPLE TART

classic apple tart, cinnamon ice cream

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