



Valentine's Day Menu

February 14th, 2012

4-Course **Gourmet Dinner**

FIRST COURSE

Chilled Shrimp Salad
Citrus Herb Aioli, Over Endive

-OR-

Spinach and Goat Cheese Ravioli
fried with a pomodoro garlic sauce

SECOND COURSE

Beet Chip Salad
organic greens, feta, champagne vinaigrette, balsamic glaze

-OR-

Creamy Mushroom Soup
with truffle oil and chives

MAIN COURSE

Filet Mignon Oscar
8 oz all natural filet, lump crab, asparagus, béarnaise, house mashers

-OR-

Walnut Crusted Fresh Sea Bass
beurre blanc, herb orzo

-OR-

Pan Seared Duck Breast
fried risotto cake, orange reduction

DESSERT

Red Velvet Cupcakes & Chocolate Dipped Strawberries

\$99 per couple

Includes a complimentary glass of champagne
reservations recommended, gratuity not included