

Valentine's Day Dinner

Champagne

Freixenet Blanc de Blanc Brut France 25
Chandon Blanc de Noir California 40
Cremant d'Alsace, Paul Zinck Alsace 50
Piper-Heidsieck, Champagne Brut France 70
Moet et Chandon, Dom Perignon France 170
Red Rose, a glass of champagne with a splash of cranberry 6
Raspberry Truffle, Chambord, Godiva chocolate & cream 7.5

FOUR COURSE MEAL

FORTY-NINE DOLLARS PER PERSON

PLUS TAX & GRATUITY

Hors d'Oeuvres

Smoked Salmon Mousse with capers & dill, on cucumbers
Baked Phyllo stuffed with sundried tomatos, boursin cheese & spinach
Zucchini Potato Cake with sour cream & caviar

Soups & Salads Choose One

Parsnip Bisque with beet purée
Creamy Wild Mushroom Soup with fresh thyme
Valentine's Salad
with clementines, beets, brie, candied walnuts & raspberry balsamic vinaigrette

Entrées Choose One

Roasted Sea Bass
over lemon basil pasta in sundried tomato pesto cream sauce

Roasted Salmon with Valentine's Stuffing
beets, asparagus & brie served with fancy rice

Lump Crab & Shrimp Cakes
jumbo lump crab & shrimp lightly held together with our
homemade mayonnaise, topped with citrus aioli

Lobster & Shrimp Risotto
medallions of lobster & jumbo shrimp topping saffron risotto
with shiitake mushrooms & asparagus

Roasted European Chicken Breast
infused with lemon sage butter, served with fancy rice,
dried cranberry & pumpkin seed saute, sweet potato crisps

Roast Duck Breast
with caramelized orange segments,
raspberries & grand marnier glaze, served over risotto

Roasted Acorn Squash, vegetarian
stuffed with creamy ricotta cheese & leeks,
served with sauteed dumplings, tomatoes & figs

Filet Mignon (8oz)
with fresh herb butter & garlic mashed potatoes

Roast Prime Rib Au Jus
with frizzled onions

Dessert & Coffee

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO. PLEASE ALERT YOUR SERVER TO SERIOUS ALLERGIES.

FOR THIS SPECIAL MENU, THE GOLD GIFT CERTIFICATE IS VALUED AT \$125

